

Specification sheet · typical values · issued 2026-10-10

ODOD LLC supplies premium bulk Buckwheat Flour, a gluten-free, nutrient-dense flour perfect for Indian rotis, dosas, pakoras, and gluten-free baking. Our finely milled buckwheat flour ensures consistent quality and authentic taste. Available in 10 lb, 25 lb, and 50 lb bulk packs, sourced and proce

Product code	ODOD-0753
Category	Flours & Grains
MOQ	500 kg; FCL and LCL consolidation available
Packing options	1 lb, 2 lb and 5 lb consumer packs in printed poly or laminated pouches; 10 lb, 25 lb, 50 lb multi-wall paper bags with inner food-grade PE liner; 25 kg and 50 kg PP or kraft bags with liner; 500 kg and 1000 kg bulk totes; private label and palletised, stretch-wrapped export packing available
Shelf life	9 months from date of milling in original unopened packing under recommended storage conditions
HS code	11029000
Availability	available
Color	Light grey to greyish-brown with visible dark hull specks (light or dark milling available)
Grade	Food grade, milled from cleaned, sound buckwheat seed (<i>Fagopyrum esculentum</i>)
Gluten	Naturally gluten-free; below 20 ppm when produced on dedicated gluten-free lines
Purity	min 99% buckwheat flour, single ingredient, no additives
Protein	10-13% (dry basis, typical)
Storage	Store in a cool, dry, odour-free area below 25 C, relative humidity below 65%, away from direct sunlight
Moisture	max 12%
Admixture	max 0.5% extraneous matter
Aflatoxin	Total aflatoxin max 10 ppb, B1 max 5 ppb (typical limit, destination limits applied)
Total ash	max 2.5%
Crude fibre	max 2.5%
Fat content	2.5-3.5% (typical)
Granulation	min 95% through 60 mesh (approx. 250 micron); 80 mesh available on request
Flavor aroma	Characteristic nutty, earthy; free from rancid, musty or foreign odour
Heavy metals	Within Codex and destination market limits

Microbiology	Total plate count max 50,000 cfu/g; yeast and mould max 1,000 cfu/g; E. coli absent; Salmonella absent in 25 g
Product form	Fine milled flour, stone-ground or roller-milled to buyer specification
Metal detection	Sieved and metal-detected before packing
Insect infestation	Nil, live or dead
Pesticide residues	Within Codex MRL / destination market limits; conventional and organic-certified options
Total dietary fibre	8-11% (typical)

Values are typical for the grade and vary by lot and season; contractual specifications, tolerances and test methods are stated in the quotation. Country of origin is stated on the quotation and shipping documents. Certifications: US FDA, ISO, Halal, HACCP, GMP; certificates supplied with each quotation. Request a quotation at <https://odod.us/products/flours-grains/buck-wheat-flour> or hello@odod.us.