

ODOD LLC's Durum Wheat Flour / Semolina (Suji/Rava) is ideal for Indian restaurants, sweet shops, and foodservice kitchens. Made from premium durum wheat and available in fine or coarse grind, our semolina delivers perfect texture for rava dosa, halwa, upma, and more. Shelf-stable and available in

Product code	ODOD-0711
Category	Flours & Grains
MOQ	500 kg; FCL loads quoted as 1 x 20ft or 1 x 40ft container
Packing options	1 kg, 5 kg and 10 kg consumer/catering packs in laminated pouches, packed in export cartons; 25 kg and 50 kg PP or multiwall paper bags with inner liner; private label and customised carton configurations available on request; palletised and shrink-wrapped for FCL or LCL consolidation
Shelf life	9 to 12 months from date of packing in original unopened packing, stored in a cool, dry, pest-free area below 25 C and away from strong odours
HS code	11031100
Availability	available
Size	Fine: 90% through 250 micron; Medium: 300-500 micron; Coarse: 500-850 micron
Color	Uniform creamy white to pale golden yellow, free from dark specks
Grade	Food grade, milled durum wheat semolina / flour; fine (chiroti rava), medium and coarse (bansi/bombay rava) grinds
Purity	min 99% durum wheat endosperm
Protein	min 10.5% (dry basis)
Moisture	max 13.5%
Additives	No added colours, preservatives or improvers
Admixture	max 0.5% (bran specks and foreign matter)
Aflatoxin	max 10 ppb total (B1 max 5 ppb)
Gluten wet	min 26%
Ash content	max 0.80% (dry basis)
Heavy metals	Within applicable food safety limits
Falling number	250-350 seconds
Water absorption	70-90% (product and grind dependent)
Insect infestation	Nil, fumigated and sieved
Granulation uniformity	min 90% within declared mesh band

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/>

durum-wheat-flour-semolina or hello@odod.us.