

Ladu Besan is a fine-milled gram (chickpea) flour for besan laddoo, barfi, halwa, pakora and batter applications. Supplied by ODOD LLC in bulk and retail-ready packs for distributors, bakeries and foodservice, with consistent granulation and low moisture.

Product code	ODOD-0113
Category	Flours & Grains
MOQ	500 kg (bulk); full container quantities for LCL/FCL programmes
Packing options	4 lb retail-ready bags in export cartons; 1 kg, 2 kg and 5 kg consumer packs; 10 kg, 25 kg and 50 kg multiwall paper or PP laminated bags with inner food-grade liner; 500 kg / 1000 kg jumbo bags; palletised and shrink-wrapped for FCL or LCL consolidation. Private label and custom artwork available.
Shelf life	9-12 months in original unopened packing when stored in a cool, dry, odour-free place away from direct sunlight
HS code	11061000
Availability	available
Size	Fine granulation, 90-95% through 60-80 mesh (custom mesh on request)
Color	Pale to golden yellow, uniform
Grade	Premium ladu besan, food grade
Purity	min 99%
Starch	45-55%
Protein	min 20% (dry basis)
Texture	Free flowing, free from lumps and caking
Moisture	max 10%
Additives	No added colour, preservative or filler
Admixture	max 1%
Aflatoxin	Total aflatoxin max 10 ppb, B1 max 5 ppb
Total ash	max 3%
Crude fibre	max 1.5%
Oil content	4-6% (natural fat)
Raw material	Dehusked split chickpea (chana dal), cleaned and stone-milled/roller-milled
Flavour odour	Characteristic nutty besan aroma, free from rancidity
Foreign matter	Nil (visual)
Acid insoluble ash	max 0.5%

Insect infestation	Nil
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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/ladu-besan-flour> or hello@odod.us.