

ODOD LLC supplies premium Millet Flour for Indian restaurants, caterers, and food distributors in the USA. Buy wholesale

Product code	ODOD-0719
Category	Flours & Grains
MOQ	500 kg; full container loads (FCL) and LCL consolidation available
Packing options	1 kg, 2 kg, 5 kg and 10 kg consumer or catering packs in laminated pouches, cartonised; 25 kg and 50 kg multiwall paper sacks or PP bags with inner food-grade liner; 500 kg and 1000 kg big bags. Private label and customised packing available. Palletised and shrink-wrapped for export.
Shelf life	9 to 12 months from milling in original unopened packing, stored in a cool, dry, odour-free area below 25°C and 65% relative humidity
HS code	11022900
Availability	available
Size	Granulation 95% through 60-80 mesh sieve; custom mesh on request
Color	Natural off-white to pale grey or light brown, variety dependent
Grade	Food grade, mill-fresh, stone or roller milled
Gluten	Naturally gluten-free (no gluten-containing grain added)
Purity	min 99%
Protein	7-11% typical
Moisture	max 12%
Admixture	max 1%
Aflatoxin	Total aflatoxin max 10 ppb, B1 max 5 ppb
Total ash	max 2.5%
Crude fibre	max 2%
Fat content	3-5% typical
Microbiology	Total plate count, yeast and mould, E. coli and Salmonella tested to standard food-grade limits
Product form	Fine to medium free-flowing powder
Foreign matter	Nil visible
Metal detection	Passed through magnet and sifter prior to packing
Added substances	No additives, no bleaching agents, no preservatives
Acid insoluble ash	max 0.2%

Insect infestation	Nil, fumigated and sieved
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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/millet-flour> or hello@odod.us.