

ODOD LLC

Wholesale food products for Indian cuisine · odod.us

Pastry Flour / Cookie Flour

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

ODOD LLC's Pastry Flour is a low-protein, finely milled flour designed for soft, tender, and flaky baked goods. Ideal for Indian bakeries, restaurants, and caterers, it's perfect for making khari, samosas, cookies, and fusion mithais. Available in 10 lb, 25 lb, and 50 lb bulk packs, our pastry flo

Product code	ODOD-0715
Category	Flours & Grains
MOQ	500 kg; container load quantities (FCL 20ft / 40ft) available
Packing options	10 lb, 25 lb and 50 lb multiwall paper bags with food-grade inner liner; 25 kg and 50 kg PP laminated or multiwall kraft bags; 1 MT food-grade jumbo bags; private label and printed retail-ready bags on request; palletised and stretch-wrapped for FCL or LCL consolidation
Shelf life	9 months from date of milling in original unopened packing when stored in a cool, dry, odour-free area below 25 C and 65% RH
HS code	110100
Availability	available
Color	Uniform creamy white to off-white
Grade	Bakery / pastry grade, soft wheat flour, unbleached or bleached on request
E coli	Absent in 1 g
Purity	99% milled soft wheat flour, free from foreign matter and live infestation
Moisture	max 14%
Additives	Nil; enzyme or ascorbic acid treatment available on written request
Admixture	max 1%
Aflatoxin	Total aflatoxin max 10 ppb, B1 max 5 ppb
Dry gluten	7% - 8%
Salmonella	Absent in 25 g
Wet gluten	20% - 24%
Ash content	0.40% - 0.55% (dry basis)
Granulation	min 98% through 150 micron sieve (fine milled)
Oil content	max 1.5% (natural wheat lipids)
Falling number	250 - 350 seconds
Allergen status	Contains wheat gluten; milled on wheat-dedicated lines
Protein content	8% - 9% (N x 5.7, dry basis)
Yeast and mould	max 1,000 cfu/g

Water absorption	50% - 54%
Total plate count	max 50,000 cfu/g
Sedimentation value	20 - 30 ml

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/pastry-flour-cookie-flour> or hello@odod.us.