

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

ODOD LLC supplies premium Coarse Sooji (Semolina) for Indian restaurants, caterers, and distributors across the USA. Known for its uniform granularity, subtle nutty flavor, and versatile culinary applications, coarse sooji is ideal for upma, halwa, idli, dosa batter, khichdi, snacks, and bakery it

Product code	ODOD-0168
Category	Flours & Grains
MOQ	500 kg; FCL loads quoted per 20ft or 40ft container
Packing options	1 kg, 2 kg, 5 kg and 10 kg consumer or catering packs in printed laminated or PP bags, cartonised; 25 kg and 50 kg multi-wall paper sacks or PP woven bags with inner liner; food-grade bulk bags on request. Private label and custom cartonisation available.
Shelf life	9 to 12 months from packing date in original sealed packing stored cool and dry
HS code	110311
Availability	available
Color	Creamy white to pale yellow, uniform
Grade	Food grade, coarse (Bombay rava) milled semolina
Purity	min 99%
Protein	10-12% (dry basis)
Moisture	max 13.5%
Admixture	max 1%
Aflatoxin	max 10 ppb (total)
Gluten wet	25-30%
Ash content	max 0.8%
Fat content	0.8-1.5%
Granulation	Coarse, typically 500-850 microns; min 90% retention on 60 mesh
Speck count	max 15 specks per 100 sq cm
Microbiology	Total plate count max 50,000 cfu/g; E. coli and Salmonella absent
Foreign matter	max 0.1%
Insect infestation	Nil
Heavy metals pesticides	Within Codex / FDA permissible limits

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/sooji-coarse-rava-semolina-suji> or hello@odod.us.