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Whole Rye Flour / Rye Flour

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

ODOD LLC supplies premium Rye Flour for Indian restaurants, caterers, and food distributors across the USA. Buy wholesale rye fl

Product code	ODOD-0716
Category	Flours & Grains
MOQ	500 kg; FCL and LCL consolidation available
Packing options	25 kg and 50 kg multi-wall paper sacks or PP/BOPP woven bags with inner food-grade liner; 1 kg, 2 kg, 5 kg and 10 kg consumer or foodservice packs in master cartons; 500 kg and 1000 kg bulk totes/ jumbo bags; private label and custom packing on request; palletised and shrink-wrapped for export
Shelf life	9 to 12 months from milling in original unopened packing under recommended storage conditions
HS code	11029000
Availability	available
Size	Fineness: min 95% through 180-212 micron sieve (fine milled); coarse/ meal grind available on request
Color	Whole/dark: greyish brown; medium: light grey-brown; light: creamy grey
Grade	Whole (dark) rye flour, medium rye flour and light rye flour; milled from cleaned, food-grade rye grain
Gluten	Low viscoelastic gluten; contains gluten - not suitable for gluten-free applications
Purity	min 99% rye, free from foreign matter
Protein	8% - 11% (on dry basis, variety dependent)
Moisture	max 14%
Additives	No additives, no bleaching agents, no preservatives (standard specification)
Admixture	max 1%
Aflatoxin	Total aflatoxin max 10 ppb, B1 max 5 ppb (or as per destination limits)
Ash content	Light: max 0.75%; medium: 0.85% - 1.30%; whole rye: 1.50% - 2.00%
Crude fibre	1.0% - 2.0% (light/medium); up to 12% total dietary fibre in whole rye flour
Fat content	1.5% - 2.5%
Heavy metals	Within Codex / destination market limits
Microbiology	Total plate count max 100,000 cfu/g; E. coli absent in 1 g; Salmonella absent in 25 g
Falling number	typically 120 - 250 seconds (grade and crop dependent)

Pesticide residues	Within Codex MRL / destination market limits
Storage conditions	Store in cool, dry, ventilated conditions below 25 C, relative humidity below 65%, away from strong odours

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/whole-rye-flour-rye-flour> or hello@odod.us.