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THE ORIGIN

See the crop's journey, from seed to storage.

Organic Wheat

PS/1/2026/O

Date of report: 17.08. 2026 (Valid until further notice) (Valid until further notice)

Raw material specification

Gluten free suitable	No
Ingredients	Wheat (Triticum aestivum)
LOT	PS/1/2026/O
Name of a product	Wheat, Organic
Origin	Serbia
Production process	Cleaned

Sensory Specification

Appearance	Uniform beige color. Clean and bright and free from discoloration
Odour	Clean, characteristic wheat/cereal odor. Free from any foreign or abnormal odors, including musty, sour, heated, chemical, or rancid smells.
Taste	Characteristic, aromatic, without foreign taste

Nutritional values (average nutrition value per 100g)

Parameter	Value	Method
Proteins (g)	12.0 - 13.0	Infratec 1241 (FOSS) per dry matter (± 2 % measurement uncertanity)

Physical specification

Parameter	Value	Method
Broken grains (%)	< 1	Gravimetric
Ergot (%)	0	Gravimetric
Falling number (s)	285 ± 44	Instrumental
Foreign impurities (%)	< 2	Gravimetric, sieves 2 mm
Granulation (grains smaller than 2mm) (%)	< 1	Gravimetric, sieves 2 mm

Parameter	Value	Method
Moisture (%)	< 12	GAC 2500-INTL
Pests (nr./kg)	Not present	Gravimetric
Sedimentation index (ml)	40.37 ± 5.97	Volumetric
Test weight (kg/hl)	77 - 79	GAC 2500-INTL
Total impurities (%)	< 2	Gravimetric
Wet gluten (%)	22.2 - 26.1	Gravimetric (± 10 % measurement uncertanity)

Analyses were performed in our internal laboratory, with selected parameters verified by an external laboratory.

Microbiological properties

Parameter	Value	Method
B. cereus (cfu/g)	< 10	Colony count of Bacillus cereus
E. coli (cfu/g)	< 10	Colony count of Escherichia coli according to ISO16649-2
Moulds (cfu/g)	< 10 e4	Enumeration of yeasts and moulds at 25°C
Salmonella spp. (cfu/25g)	Absent in 25g	Detection of Salmonella spp. according to ISO 6579-1
Total viable count (cfu/g)	< 10 e6	ISO 4833-1:2014
Yeasts (cfu/g)	< 10 e4	Enumeration of yeasts and moulds at 25°C

Analyses performed in an accredited laboratory.

Heavy metals

Parameter	Value	Method
Cadmium (mg/kg)	< 0.1	ICP-MS
Lead (mg/kg)	< 0.2	ICP-MS
Mercury (mg/kg)	< 0.01	ICP-MS
Nickel (mg/kg)	< 0.8	ICP-MS

Analyses performed in an accredited laboratory.

Allergens

Allergen	As an ingredient	Cross contamination possible
Celery and products thereof	No	No
Crustaceans and products thereof	No	No
Eggs and products thereof	No	No
Fish and products thereof	No	No
Lupin and products thereof	No	No
Milk and products thereof	No	No
Mustard and products thereof	No	No
Nuts and products thereof	No	No
Peanuts and products thereof	No	No
Sesame seeds and products thereof	No	No
Soybeans and products thereof	No	No
Sulphur dioxide and sulphites	No	No
Wheat and wheat derivates	Yes	Yes

GMO Status

We herewith confirm that this product has been produced without the use of genetically modified organisms and/or any products derived from such organisms, so that declaration within the Regulation (EC) No. 1829/2003 and 1830/2003 is not needed. The country of its origin, bans per law any products containing or products made of GMO.

Storage conditions

Store in a dry and cool place, away from direct sunlight. During transport, the product must be protected from damaging, moisture and contamination.

Free from radiation and nanotechnological components

Under EU Regulation (EC) No 834/2007 on organic production and labeling, the use of ionizing radiation for the treatment of food or feed is
prohibited. This ensures the preservation of the natural quality of our product. The same stands for nanotechnological components.

Shelf life

12 months after the date of purchase or receipt

Delivery

Depending on packaging, delivery can be done by silo-tanks, backtippers, walking floor and/or curtainside trailers.