North America Trading Co.
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Specification sheet

Wheat flour

Codex Alimentarius sets the baseline for traded wheat flour. Millers and bakers then specify protein, ash, gluten and falling number for the product they make.

Origin
Turkey · United States

Packing
25 or 50 kg bags

Usual lot
From 5 × 20 ft

Parameter	Codex limit	Typical bread flour
Moisture	15.5% max	14.0% max
Protein (N × 5.7)	7.0% min, dry basis	11.5–13.5%, 14% mb
Ash	As agreed	0.50–0.60%, 14% mb
Wet gluten	As agreed	28–34%
Falling number	As agreed	250–350 s
Particle size	98% through 212 µm	Per Codex

Inspection
SGS or another agreed surveyor at the load port: certificates of quality and weight.

Terms and payment
FOB, CFR or CIF. Letter of credit at sight.

Source: Codex Alimentarius CXS 152-1985, Standard for Wheat Flour. Typical values are common market ranges for bread flour; all-purpose flour usually runs 10–11.5% protein. This sheet is for reference; the specification for your cargo is the one written into your contract. Issued October 2026.