



Whole wheat flour

01 / Product perspective

MILLING AND PROCESS PERFORMANCE

A useful grain comparison considers the usable fraction after cleaning, milling and moisture adjustment. Compare offers on an agreed moisture basis and trial the grain in the actual production process. A low purchase price can be offset by a lower usable yield.

NUTRITION REFERENCE | PER 100 G EDIBLE PORTION

Reference food: Wheat flour, whole-grain (Includes foods for USDA's Food Distribution Program)

ENERGY

340 kcal

PROTEIN

13.2 g

FAT

2.5 g

CARBOHYDRATE

72.0 g

FIBRE

10.7 g

SATURATED FAT

0.4 g

IRON

3.6 mg

POTASSIUM

363.0 mg

USDA comparator, not a Brazilian lot certificate or finished-product nutrition label. Edible tissue excludes bones. The raw/dried state and trim shown in the reference description determine the comparison; cooking, refining and added ingredients may change it.

HOW TO USE THIS INFORMATION

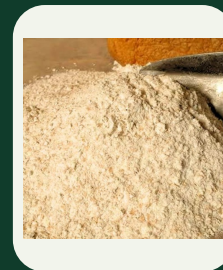
Carbohydrate, protein and fibre describe different grain fractions. Refining, bran removal and moisture adjustment can change the nutrition profile and manufacturing result.

RESEARCH SOURCES

USDA FoodData Central, SR Legacy: FDC ID 168893.

[Open the nutrition reference](#)

[Open the product and latest enquiry](#)



Whole wheat flour

02 / Practical evaluation & sourcing

TRANSLATE THE APPLICATION INTO MEASURABLE ACCEPTANCE

For Whole wheat flour, compare samples under the same production conditions. Agree the measurement method and acceptance limits before using the result to assess a commercial shipment.

YOUR PRODUCT-SPECIFIC TRIAL BRIEF

01 / Extraction and wholegrain definition: state the target, reporting unit, test method and acceptable variation. Ask for a result tied to the sample and proposed lot, not only a general catalogue statement.

02 / Protein and flour strength: state the target, reporting unit, test method and acceptable variation. Ask for a result tied to the sample and proposed lot, not only a general catalogue statement.

03 / Particle size and moisture: state the target, reporting unit, test method and acceptable variation. Ask for a result tied to the sample and proposed lot, not only a general catalogue statement.

04 / Shelf-life and allergen requirements: state the target, reporting unit, test method and acceptable variation. Ask for a result tied to the sample and proposed lot, not only a general catalogue statement.

MOISTURE BASIS

Agree whether results and price comparisons use as-received or dry-matter values.

Request: Moisture method and the same reporting basis for each sample.

PROCESS TRIAL

Grain size and milling behaviour affect usable fractions.

Request: Trial-milling or cooking results using your production conditions.

CONTAMINANTS

Acceptance depends on commodity and importing-market limits.

Request: Lot-specific mycotoxin, residue and microbiological scope.

IDENTITY PRESERVATION

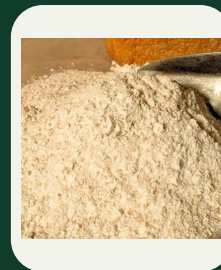
Organic and non-GMO status need their own documented scope.

Request: Lot traceability and applicable segregation/certification records.

STORAGE AND DOCUMENT BASIS

Agree the storage conditions, shelf life and pack protection for the actual product. Request sample/lot identity, ingredients where relevant, analytical results and destination-specific documents.

Research reference: Codex Alimentarius - official commodity standards



Whole wheat flour

03 / Complete your purchasing brief

Fill in these fields, save a completed copy and email it as an attachment to info@saiagrobrazil.agr.br. For an immediate online enquiry, use the product link below.

YOUR NAME

COMPANY

BUSINESS EMAIL

PHONE / WHATSAPP

PRODUCT / GRADE

QUANTITY AND UNIT

PURCHASE FREQUENCY

DESTINATION COUNTRY

PORT / NAMED PLACE

PREFERRED TRADE TERM

SHIPMENT / RECEIVING PERIOD

PACKING PREFERENCE

YOUR INTENDED APPLICATION

TECHNICAL TARGETS / NUTRITION BASIS / REQUIRED ANALYSIS

INSPECTION / DOCUMENTS / LABELLING REQUIREMENTS

☐ I agree that SAI Agro Brazil may use these details to respond to my enquiry.

EMAIL THE SAVED PDF

Open product enquiry

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