



Sunflower oil TM WESTA unrefined winterized (pressed) first class. It is recommended to use unrefined oil for preparing fresh vegetable salads, cold sauces and dips

Sunflower oil TM WESTA refined, deodorized, winterized, grade "P". We recommend using refined oil for heating, baking, frying and stewing



Sunflower oil TM WESTA is produced from sunflower seeds and complies with quality and safety indicators GOST 30418 i DSTU ISO 5508 (Ukraine)

We also offer:

Sugar white crystalline from sugar beets 1 category in polypropylene bags with polyethylene bags-packs of net weight of 50 kg
DSTU 4623: 2006 / GOST 31361-2008 / GOST 31361-2008, IDT)

Milling Wheat SRW
GOST 9353-90 - 4 grade or better



Wheat Flour.
High-grade flour – our type T550. Packing is possible 1, 2, 5 kg in a paper bag and 25, 50 kg only in polypropylene bags.

First grade flour – type T600. Differs from the highest grade in lower whiteness content - 54 instead of 58 units, ash content 0.6 instead of 0.55 and gluten at the level of 22-23%

Industry Standard TU 46.004-99 (Ukraine)



HS CODE 1512199010	Volume	Net	shelf life storage conditions
<p>First class unrefined winterized (pressed) sunflower oil. It is recommended to use unrefined oil for preparing fresh vegetable salads, cold sauces and dips</p> <ul style="list-style-type: none"> - Pronounced taste and aroma of sunflower - Rich natural color - Natural vitamins E, D, A and F (Omega-3 and Omega-6 unsaturated fatty acids) - The special technology of processing our sunflower allows us to preserve all the necessary microelements 	815 ml 1000 ml 1800 ml	750 g 920 g 1650 g	12 months from the date of manufacture / Store in closed, dark rooms in the recommended temperature range - from 0 to +30 °C
<p>Refined deodorized winterized sunflower oil, grade "P". We recommend using refined oil for heating, baking, frying and stewing</p> <ul style="list-style-type: none"> - High quality, highly refined oil - It has a neutral aroma and a light taste of oil, which preserves the taste of the product - It does not foam, smoke or darken at high temperatures - It ensures even cooking without burning 	500 ml 815 ml 1000 ml 1800 ml 3000 ml 5000 ml 10000 ml	460 g 750 g 920 g 1650 g 2760 g 4600 g 9200 g	24 months from the date of manufacture / Store in closed, dark rooms in the recommended temperature range - from 0 to +30 °C



HS CODE 1701991000	actual value
Sucrose mass fraction (polarization),%, not less than	99,83
Color in solution, no more than one ICUMSA	40



HS CODE 11051000	actual value
Wheat flour premium (high) grade	
Moisture	14,5-14,9 %
Wet Gluten	24-26 %
Ash max	0,50-0,55 %
Protein	10,3 %
Whiteness	55-60
Falling number	330-340sec.
Grinding coarseness, %:	
the rest on a sieve № 49/52	3-4
Metallomagnetic impurity	0
Wheat flour first grade	
Moisture	14,2-14,7 %
Wet Gluten	25-27 %
Ash max	0,69-0,72 %
Protein	10,6 %
Whiteness	44-50
Falling number	294-315 sec.
Grinding coarseness, %:	
the rest on a sieve № 35	1
passage through a sieve № 49/52	91-94
Metallomagnetic impurity	0



HS CODE 1001912000	actual value
Milling Wheat SRW (GOST 9353-90 - 4 grade or better)	
Moisture	14,0 %
Gluten	UNLIMITED
Garbage impurity	max 2,00 %
Protein	>10,0 %
Natural	720 g/l
Damaged by the tortoise bug	basis-5 %
Smut grain	basis-10 %
Ambrosia	max 5 pcs/kg

