



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

Origin: Ukraine (UA) & Canada (CA)
Production: Own milling facilities under strict quality control
Standards:
Ukraine: TU 46.004-99
Canada: CAN/CGSB-32.310-2020

T00 – Extra Fine Flour (Italian "Doppio Zero" equivalent)
Usage: Pizza dough, ciabatta, artisan pasta, premium confectionery

Packing:
Retail: 1 kg, 2 kg, 5 kg, 10 kg, 20 kg – paper bags
Bulk: 25 kg – polypropylene bags

T405 – Fine-Pastry Flour (European Type)
Usage: Puff pastry, croissants, biscuits, fine sponge cakes

Packing:
Retail: 1 kg, 2 kg, 5 kg, 10 kg, 20 kg – paper bags
Bulk: 25 kg – polypropylene bags

T550 – High-Grade Wheat Flour
Usage: Baking of premium bread, pastries, pasta

Packing:
Retail: 1 kg, 2 kg, 5 kg, 10 kg, 20 kg – paper bags
Bulk: 25 kg, 50 kg – polypropylene bags

T600 – First Grade Wheat Flour
Usage: Mass-market bread and general-purpose baking
Gluten: 22–23%

Packing:
Retail: 1 kg, 2 kg, 5 kg, 10 kg, 20 kg – paper bags
Bulk: 25 kg, 50 kg – polypropylene bags



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 	<p>815 ml 1000 ml 1800 ml</p>	<p>750 g 920 g 1650 g</p>	<p>12 months from the date of manufacture / Store in closed, dark rooms in the recommended temperature range - from 0 to +30 °C</p>
<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 	<p>500 ml 815 ml 1000 ml 1800 ml 3000 ml 5000 ml 10000 ml</p>	<p>460 g 750 g 920 g 1650 g 2760 g 4600 g 9200 g</p>	<p>24 months from the date of manufacture / Store in closed, dark rooms in the recommended temperature range - from 0 to +30 °C</p>



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

