

Superior Quality

Responsible Sourcing

We source selected Kazakh wheat and trusted oilseed suppliers. Each lot is assessed for consistency and safety before processing.

Process Control

Calibrated milling and refining parameters with in-line checks. Batches are segregated to maintain specification integrity.

Laboratory Testing

Routine analyses include protein, gluten quality, moisture, ash, and falling number for flour; acidity and peroxide value for oils.

Documentation & Traceability

Lot-based tracking from origin to delivery. COA and quality passport issued with every shipment on request.

Certifications & Compliance

Production aligned with HACCP and ISO-based food safety systems. Halal certification available where applicable.

Independent Inspection

Third-party survey on demand (e.g., SGS, Bureau Veritas) for quantity and quality at loading or destination.

Packaging Integrity

Clean, dry, tamper-evident packaging. Standard 25 kg / 50 kg bags for flour and bran; sealed retail/foodservice formats for oils.

Continuous Improvement

Corrective and preventive actions tracked. Supplier and process reviews ensure stable specifications over time.