

Quality Control

Raw Materials Intake

Wheat selection: moisture, test weight, protein (NIR), impurities/foreign matter, infestation, vitreousness; mycotoxin pre-screen (DON/aflatoxins) on risk basis.

Oilseeds & oils: moisture and impurities at intake; for refined oils check FFA, peroxide value, moisture & volatiles.

Sampling: ISO-based plans with composite samples per lot; sealed retains kept by lot code.

Process Control

Conditioning: water addition accuracy and temper times logged; silo identification and segregation.

Milling CCPs: magnets/metal detector, sifter integrity checks, sieves and screens sanitation, ash control via stream blending.

Hygiene & pests: zoning, dry cleaning regime, pest monitoring records, allergen controls for shared lines.

Packaging: bag integrity, seam strength, seal check; pallet pattern and stretch-wrap stability.

Laboratory & Release

Flour routine tests: moisture, ash (14% mb), protein (Kjeldahl/combustion), wet gluten & Gluten Index, falling number, rheology (farinograph absorption/stability; alveograph or extensograph on demand), color check.

Oil routine tests: FFA (% as oleic), peroxide value, anisidine value (where required), moisture & volatiles, phosphorus; sensory/clarity check.

Safety: periodic microbiology (TPC, yeasts/molds), mycotoxins (DON, aflatoxin B1, ZEA, ochratoxin A) on risk basis; heavy metals and pesticide residues when specified.

Release & COA: Each lot linked to lab results and issued with Certificate of Analysis and quality passport. Labels carry lot code, production date, shelf-life, storage conditions in RU/KZ (EN on request).

Traceability: end-to-end lot tracking from intake silos to finished goods and shipments. Retains stored to cover shelf-life or per contract.

Nonconformities: defined limits and actions (hold, rework, downgrade, reject). CAPA logged and reviewed for recurrence prevention.

Independent survey: SGS, Bureau Veritas, Intertek or nominated inspector at loading/destination on buyer request.