

TECHNICAL DATA SHEET

Wholegrain Jowar Flakes

NATURAL • WHOLESOME • GLUTEN FREE • ANCIENT GRAIN

Wholegrain Jowar Flakes are naturally nutritious, lightly roasted flakes made from premium jowar (Sorghum millet) grains. The grains are dehulled, cleaned, steam cooked, rolled into flakes and finally roasted to deliver a naturally crunchy texture with a characteristic toasted flavour. Free from added colour, flavouring agents and any chemical or enzymatic treatment.



100%
Jowar Grain



Source
of Fibre



Plant
Protein



Naturally
Gluten Free



No Added
Colours or Flavours

PRODUCT INFORMATION

Product Name	Wholegrain Jowar Flakes
Ingredients	Jowar Grain
Description	Irregularly round, slightly textured flakes derived from jowar grain (Sorghum millet grain). Clean whole jowar grains are dehulled, cleaned, steam cooked, rolled through steel rolls and roasted to form flakes with a characteristic flavour & aroma of toasted jowar. Free from added colour, flavouring agents and any chemical or enzymatic treatment.
FSSAI Category	Proprietary Food (6.3 Breakfast Cereal)
Scientific Name	Sorghum millet
Country of Origin	INDIA
Sourced	INDIA
Conventional/Organic	Conventional (non-organic)

PRODUCT VISUALS



Close-up View



Product in Bowl
(Representative Image)

APPLICATIONS



Breakfast Cereal
with Milk



Muesli / Granola



Jowar Poha



Chivda / Snack Mix



Nutrition Bars /
Clusters



Bakery Applications

PRODUCTION PROCESS (SOP)



PACKAGING & STORAGE



Primary Packing
20 Kg Polywoven bags,
machine stitched with
food grade HDPE/LDPE
poly-liner bags.



Storage Condition
Store in a cool, dry and clean
place, at an ambient temperature
away from direct sunlight.



Shelf Life
4 months from
the date of packaging.

SENSORIAL PARAMETERS

Parameters	Specification	Test Method
Color	Off White – Cream Brown	Visual Inspection
Odor	Characteristic Roasted Jowar aroma and free from off-flavors and odors.	Sensorial
Taste	Characteristic Roasted Jowar taste free from rancid or off taste.	Sensorial
Shape	Flat and irregularly round	Visual Inspection
Texture	Crunchy	Sensorial

PHYSICAL PARAMETERS

Parameters	Specification (Max Allowable Limit)	Test Method
Bulk Density (g/l) (Tapped - 10 times)	250 – 450	Volumetric Method
Thickness (mm) (Average of 30 flakes)	0.4 – 0.9	Micrometer
Discolored Flakes (% by mass)	NMT 0.5	Visual Inspection
Other Edible Flakes (% by mass)	NMT 0.5	Visual Inspection
Bran Particles (number/100g)	MAX 3	Visual Inspection
Charred Flakes (number/100g)	MAX 3	Visual Inspection
Unflattened Flakes (number/100g)	MAX 3	Visual Inspection
Total Groats, Foreign Seeds (number/100g)	NIL	Visual Inspection
Physical & Biological Contaminants (Visible insect, infestation)	NIL	Visual Inspection

CHEMICAL PARAMETERS

Parameters	Specification (Max Allowable Limit)	Test Method
Moisture %	NMT 9	FSSAI Manual for Analysis of Cereal and Cereal Products - 2016
Acid Insoluble Ash (% by mass on dry basis)	NMT 0.1	
Total Ash Content (% by mass on dry basis)	NMT 5	

MICROBIAL PARAMETERS

Parameters	Specification (Max Allowable Limit)	Test Method
Total Viable Count (CFU/g)	10,000	FSSAI Manual on Method of Microbiological Testing - 2016
Yeast & Mold (CFU/g)	1,000	
Coliforms (CFU/g)	100	
E. coli (in CFU/g)	ABSENT	
Salmonella (in 25 g)	ABSENT	

FSSAI REQUIREMENTS

Parameters	Specification
Food Additives	FREE
Heavy Metals	Shall comply with maximum limits of Heavy Metals in accordance with FSSAI guidelines.
Pesticides Residues	Shall comply with maximum limits of Pesticides in accordance with FSSAI guidelines.
Aflatoxins	Total Aflatoxins – 15 µg/kg Aflatoxin B1 – 10 µg/kg Shall comply with maximum limits in accordance with FSSAI guidelines.

ALLERGEN & DIETARY STATEMENT

Allergen Statement	Does not contain gluten and does not contain gluten allergens. May contain traces of milk, egg, crustaceans, tree nuts (e.g. almonds, walnuts & pecans) due to shared facility.
Gluten Free Statement	Naturally Gluten Free, processed in a facility that also processes wheat & barley flakes.
Non-GMO Statement	Produced using traditional breeding methods. No GMOs or transgenic breeding methods are used.



pellagic
FOOD INGREDIENTS PVT LTD

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