

## Organic Buckwheat Flour



### What is Organic Buckwheat Flour?

Organic Buckwheat Flour is a nutrient-dense, gluten-free flour made from ground organic buckwheat grains. Buckwheat, despite its name, is not a wheat and is naturally free of gluten, making it an excellent alternative for those with gluten sensitivities or dietary restrictions. Packed with proteins, fiber, and essential amino acids, Organic Buckwheat Flour is an ideal choice for baking, cooking, and creating healthier recipes. With its slightly nutty flavor and versatility, it can be used in a wide range of gluten-free products and baked goods.

#### **Production Process:**

- **Sourcing:** Our Organic Buckwheat Flour is made from premium, certified organic buckwheat sourced from trusted farms that adhere to strict organic farming practices.
- **Harvesting:** Buckwheat grains are carefully harvested at the peak of ripeness to ensure optimal quality.
- **Cleaning and Sorting:** The grains undergo thorough cleaning and sorting to remove any contaminants.
- **Grinding:** The cleaned buckwheat grains are milled into a fine flour, preserving their natural nutritional content.
- **Quality Control:** Each batch is tested for consistency, purity, and the absence of gluten, ensuring it meets organic and food safety standards.

### Key Features:

- **100% Organic:** Free from synthetic chemicals, pesticides, and GMOs, ensuring a natural, clean product.
- **Gluten-Free:** Naturally gluten-free, making it an excellent choice for gluten-free diets and baked goods.
- **Rich in Nutrients:** High in protein, fiber, and essential amino acids.
- **Versatile:** Suitable for use in a wide variety of dishes, from pancakes and breads to gluten-free pasta and snacks.
- **Earth-Friendly:** Produced using sustainable farming practices, with respect for both the environment and local communities.

### Specification

Product Name	Organic Buckwheat Flour
Ingredients	Buckwheat
Origin	China
PHYSICAL	

Appearance	A pale grey flour. Natural buckwheat flavor, free from rancid, musty & sour flavor.
Moisture(%)	15% max
Purity(%)	99.9% min
STORAGE	Stored in cool and dry conditions, under room temperature, without direct exposure to sunlight. Temperature controlled warehouse recommended.
SHELF LIFE	12 months.
CERTIFICATION	Organic EU/NOP
NON-GMO	All the products we supply are non-GMO.
HEAVY METALS	
Lead (mg/kg)	≤ 0.2ppm
Chromium (mg/kg)	≤ 0.1ppm
MICROBIOLOGY	
Total Plate Count (cfu/g)	≤ 10000
Yeats & Mould (cfu/g)	≤ 3000
Coliforms (cfu/g)	≤ 1000
E. Coli (cfu/g)	≤ 10
Bacillus cereus (cfu/g)	≤ 10

Samonella (/25g)	Negative
MYCOTOXINS	
Aflatoxin B1 (ug/kg)	≤ 2ppb
Aflatoxin B1+B2 +G1+G2 (ug/kg)	≤ 4ppb
Ochratoxin (ug/kg)	≤ 5ppb
PACKAGING	25kg multi-layered paper bag or 1000kg tote bag
PROCESSING	Color sorted, metal detected, free from stones, metal, glass, and other harmful matters, sound merchantable quality, fit for human consumption as per CIQ'S regulations.

## Applications:

### • **Gluten-Free Baking:**

- Perfect for gluten-free pancakes, waffles, breads, and muffins.
- Can be used as a flour substitute in gluten-free pie crusts, cookies, and cakes.

### • **Cooking:**

- Suitable for making gluten-free pasta, noodles, and dumplings.
- Can be used to thicken sauces, soups, or gravies.

### • **Smoothies and Shakes:**

- Add a spoonful of buckwheat flour to smoothies or protein shakes for an extra nutritional boost.

### • **Healthy Snacks:**

- Ideal for making gluten-free energy bars, crackers, and granola.

## Why Choose Our Organic Buckwheat Flour?

- **Certified Organic:** Grown without synthetic chemicals, ensuring a pure, clean product.
- **Naturally Gluten-Free:** Perfect for those with gluten sensitivities or those on a gluten-free diet.
- **High Nutritional Value:** Rich in protein, fiber, and essential vitamins, making it an excellent choice for health-conscious consumers.
- **Sustainable Production:** Sourced from organic farms that prioritize eco-friendly farming practices.
- **Versatile Use:** Ideal for both sweet and savory gluten-free recipes, from baked goods to cooking and smoothies.

## Packing



Want to learn more about this product or have any questions?

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