

# MSL Food Group

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**MSL Food Group**

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## Analysis of Different Types of Wheat Flour

Wheat Flour	Premium Quality	First Quality	Second Quality	Third Quality
Taste	Taste Matches	Test Matches	Taste Matches	Taste Matches
Odor	Without Impurities typical of Wheat Flour	Without Impurities typical of Wheat Flour	Without Impurities typical of Wheat Flour	Without Impurities typical of Wheat Flour
Color	White	White with Cream Shade	White with Cream Shade	Relatively dark
Moisture Content	Max 14%	Max 14%	Max 14%	Max 14%
Presence of Mineral Impurities	No	No	No	No
Metallomagnetic Impurity mg per 1kg of flour	0.03 mg	0.03 mg	0.04 mg	0.04 mg
Pest Infestation	No	No	No	No
Contamination by Pests	No	No	No	No
Ash Content on a dry matter &	0.46-0.55	0.60-0.75	0.75-1.25	1.250-1.450
White conventional units RE BPL device not less	54-62	46-53	12-36	<12
Gluten Index	Min 85	Min 80	Min 75	Min 70
Fineness of grinding Sieve residue #43	2.6	1.39	1.42	1.42
Falling number PE with no less	312	310	305	300
Mass Fraction of wet gluten at least %	32-30	28-26	24-22	20-18
Protein Content	11.7%	11.7%	11.74&	11.5%
ABSORPTION %	51	52	55	55
ENRICHMEN	no	no	no	no
FARINOGRAPH	68.0 sm3	67.0 sm3	67.2 sm3	67 sm3

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## Spec of Wheat

Weight	80 Kg / hl Min
Protein content	14 % Min dry basis (Nx5,7)
Moisture	12,5 % Max
Vitreosity	85 / 90 %
Broken grains	3,0 % Max
Foreign kernels	1,5 to 2,0 % Max
Soft wheat grains	2,5 to 3,0 % Max
Insect damaged kernels	0,3 % Max
Ergot	0,5 % Max
Residues	International Standard
Radioactivity	10 Bq - Kg - Measurement - CS 134 - CB 137 - RU 103
Toxic remains of Pesticide	Should not exceed CODEX
Gmo	Free
Unnatural odour flavour and colour	NIL
Packing	Bulk
Origin	Europe and Russia

## Feed Barley

Grade	Human	Animal feed
Origin	Europe and Russia	
Test weight	Min 63 kgs, /hl	
Moisture	Max 14 %	max 17 %
Crude proteins	Min 11 %	min 9 %
Crude fiber	Min 8%	
Crude fat	Min 2 %	
Damaged grains	Max 2 %	max 3 %
Impurities	Max 4 %	
Foreign matter	Max 1 %	

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## Yellow Corn Grade

Grade	Human	Animal feed
Origin	Europe	Russia
Moisture	14 % max	14,5 % max
Heath damage Kennels	0,5 % max	1 % max
Total damage Kennels	3,5 % max	7 % max
Protein	9 % min	8 % min
Ad mixture	2,5 % max	
Aflatoxin total	20 % max	
Hectolitres	68 kc min	
Weight of bushel/lbs	54 min	52 min
Radiation	None	
Poisonous seeds	2seeds/100 kg	

## Yellow Soybeans

Test weight lbs/bu	54 min per pound limit
Protein	35 % min
Oil content	18,5 % basis
Moisture	14 % max
Foreign matter	2,0 % max
Splits	20,0 % max
Soybean other color	2,0 % max
Heat damage Kennels	0,5 % max
Damaged Kennels	3,0 % max
Radiation	Normal
Crop	2004
Packing	Bulk
Origin	Europe and Russia

## Soybean Meal Specifications

Soybean Meal	48 - Profat
Protein	Min 48%
Moisture	Max 12.5%
Fiber	Max 5%
Mineral Material	Max 6%





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## Soybeans specification OIL

SCriteria	Specification
Weevilled Seeds	0.05% Max
Badly Damaged Beans	0.2
Moisture Content	12% Max
Purity	96% Max

## Sunflower

CONTENT	100% REFINED SUNFLOWER OIL FREE OF RADIOACTIVITY - FREE COLESTEROL
Commodity	Refined sunflower oil
Specific density (at 20C)	0,918 -0,920
Refractive index (at 40C)	1.467 -1.469
Transparency of oil, Max	10 FEM
Acidity MG KOH % GM OIL MAX	0,1 -0,6
Peroxide value MMOL/KG OIL MAX	0,1 -0,7
Color value iodine, MG MAX	4
Iodine value (WIJS)	110 - 144
Moisture & Volatile %MAX	0,06
Saponification value, MG KOH/GM OIL	188 - 194
Phosphorus containing matter (P205)	Negative
Non-Fatty impurities, % MAX	Negative
Coloring materials, allowed to ad	According to the International Standards
Artificial flavors, allowed to ad	According to the International Standards
Anti-Oxidants	200MG/KG BUT GALATE NOT MORE THAN 100MG/KG
Preservative agent	According to the International Standards
Anti-foaming	10MG/KG
Anti-crystallization	1250MG/KG
Soap content	0,005 MAX
In soluble impurities % MASS	0,5 MAX
Energy (min)	3397kj/826 KCAL
Unsaturated Fat	92 g
Saturated Fat	10g
Mono in Saturated	27g
Poly in Saturated	55g
Carbohydrate	0
Cholesterol	0
Sodium	0
Protein	0
Vitamin E	55mg- 45% VRN



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## Crude Sunflower Oil Specifications & Technical Information (A)

Product	Spain
Product code	OIL-CK-SUN-HOCP
Description:	
A virgin liquid oil derived from a specific variety of sunflowers. Monounsaturated fatty acids for nutritional products. The oil is virgin and pressed under a cold pressing process. Oil temperature is a maximum of >36 degrees C at the time of oil extraction	
<b>Typical Analysis</b>	
Free Fatty Acids	0.2 – 0.4
Peroxide Value (meq/kg)	10 – 30
Color	Bright Gold
Moisture (%)	0.10 max
Flavor / Odor	Typical, bland
Stearic Acid (C18:0) (%)	3.0 – 6.0
Oleic Acid (C18:1) (%)	78.0 – 82.0
Linoleic Acid (C18:2) (%)	8.0 – 15.0
Linolenic Acid (18:3) (%)	0.0 – 0.2
<b>All results at time of manufacture</b>	
Origin	The sunflower crop is grown and processed (crushed) in Spain
GM Status	This product is GE FREE and does not require Genetic Modification labelling
<b>Nutritional Data (Average Quantity Per 100g)</b>	
Energy	3696 kJ.
Protein	0g.
Fat – Total	99.9g.
Fat – Saturated	6g.
Fat – Monounsaturated	82g.
Fat – Polyunsaturated	12g.
Fat – Trans	0g.
Carbohydrate – Total	0g.
Carbohydrate – Sugars	0g.
Sodium	0mg.
Packaging	20l Drum, 200l Barrel, 1,000L pod or Bulk, Flexi-container
Storage	Clean, dry areas away from heat and odorous products
Shelf Life	Dependent on packaging
– Bulk – 12 months from date of manufacture under ideal storage conditions	
– 1,000L – 12 months from date of manufacture under ideal storage conditions	



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## Specifications Crude Sunflower Oil (B)

Appearance	Normal
Odour & Taste	Characteristic
Raw oil Colour in 1/2" Cell (Y+5R)	15.0 Units
Bleached oil Colour in 1/2" Cell (Y+5R)	2.5 Units
Bleach ability % (1.5% Bleaching earth)	58.0 % (Min)
FFA (as Oleic)	1.50 % (Max)
Wax / Moisture and Volatiles / sediments	0.50 % (Max)
Iodine Value	100 - 140
RI at 40 °C	1.4640 – 1.4800
SV	188 – 194
Unsap	1.50 % (Max)
Soap content	Nil
Fatty acid composition	To Conform to pure Sunflower oil (by GLC)
Test for of Argemone oil	Negative
Test for Mineral oil	Negative
Test for Castor oil	Negative
Test for Animal Fat	Negative
Gums (as lecithin)	0.20%(max)
Packaging	20l Drum, 200l Barrel, 1,000L pod or Bulk, Flexi-container
Storage	Clean, dry areas away from heat and odorous products
Shelf Life	Dependent on packaging
– Bulk – 12 months from date of manufacture under ideal storage conditions	
– 1,000L – 12 months from date of manufacture under ideal storage conditions	

## Specification of Soybean Meal

Soybean Meal	(Animal Consumption)
Brand	KGCPL
Protein	46%
Fat	1.5% Max
Fiber	6% Max
Moisture	12% Max
Sand Silica	2.5% Max
Packing	50kg PP Bag

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## Specification of De-Oiled Rice Bran

Grade	Crude Protein	Moisture	Crude Fiber	ASH
I Grade	>15%	<10%	<10%	<10%
II Grade	>13%	<10%	<16%	<11%
III Grade	>10%	<11%	<20%	<12%

## Identity Characteristics for Palm Oil

Item No.	Identity Characteristics	Observed min. to max.
(i)	Apparent density, g/ml at 50°C	0.8889 to 0.8896
(ii)	Refractive index no. 50°C	1.4521 to 1.4541
(iii)	Saponification value, mgKOH/g oil	194 to 205
(iv)	Unsaponifiable matter, %	0.19 to 0.44
(v)	Fatty acid composition (wt% as methyl esters)	
	C12:0	0.1 to 0.5
	C14:0	0.9 to 1.5
	C16:0	39.2 to 45.8
	C16:1	0 to 0.4
	C18:0	3.7 to 5.4
	C18:1	37.4 to 44.1
	C18:2	8.7 to 12.5
	C18:3	0 to 0.6
	C20:0	0 to 0.5
(vi)	iodine Value (Wij's)	50.4 to 53.7
(vii)	Slip Melting Point, °C	33.8 to 39.2
(viii)	Total carotenoids (as B-carotene), mg/kg	474 to 689

## Specification of Sunflower Seeds:

Crop	Current Year
Grade	Premium
Purity	99% Min.
Moisture	7.5% Max.
Admixture	1% Max.
Imperfect	1% Max.
Package	20/25 Kg Craft Paper bags or Plastic Woven Bags

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## Specifications of White Refined Sugar – ICUMSA 45

ICUMSA	45 RBU ICUMSA Attenuation index units Method # 10-1978
Ash content	0.04% Maximum by Weight
Moisture	0.04% Maximum by Weight
Magnetic	Particles mg/kg 4
Solubility	100% DRY & Free Flowing
Granulation	Fine Standard
Polarization	99.80° Minimum
Max AS	1 P.P.M.
Max OS	2 P.P.M.
Max CU	3 P.P.M.
Colour	Sparkling White
Sediments	NONE
Radiation	Normal w/o presence of cesium or iodine SO <sub>2</sub> : Certified
SO <sub>2</sub>	70 MG/KG MAXIMUM
Substance	Solid, Crystal
Smell	Free of any Smell

## Specifications of White Cane Sugar – ICUMSA 100

ICUMSA	100 RBU
Ash content	0.15% Max
Moisture	0.10% Max
Solubility	100% Free Flowing
Granulation	Fine
Polarization	99.50% min
Colour	White
Radiation	Normal w/o presence of cesium or iodine SO <sub>2</sub> : Certified

## Specifications of White Cane Sugar – ICUMSA 150

ICUMSA	150 RBU
Ash content	0.10% MAXIMUM
Moisture	0.10% MAXIMUM
Solubility	100% DRY AND FREE FLOWING
Granulation	FINE
Polarization	99.50% MINIMUM
Colour	SPARKLING WHITE
Sediments	NONE
Radiation	NORMAL W/O PRESENCE OF CESIUM OR IODINE
SO <sub>2</sub>	70 MG/KG MAXIMUM
Substance	SOLID, CRYSTAL
Smell	FREE OF ANY ODOR



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## Specifications of ICUMSA 600-1200 Brown Sugar

Refined Standards to Icumsa	600 - 1200
Polarity	at 20C 97.8C to 99.2C
Sulphate content	0.15% max.
Ash Content	0.15% max. weight
Moisture	0.15% max.
Solubility	97% Dry & Free Flowing
Radiation	Normal w/o presence of caesium or iodine
Colour	Golden Brown
Granulation	1.00 - 1.5mm
Reducing Sugar	0.05% Max by weight
Substance	Solid Crystal

## Beet Sugar

Color	white at 20° C
Polarization	99.8 % min.
Ash content	0.08 % max.
Moisture	0.06 %
Reducing Sugar	0.05% maximum by weight
Pb content	maximum 1ppm
As content	maximum 1ppm
Cu content	maximum 3ppm
Hpn staph aureus	nil (1000) mc
Solubility	100 % dry and free flowing
Sediments	none
Smell	free of any smell
Granulation	medium to fine
Magnetic particles	4 mg / kg or less
So2 content	20 mg / kg maximum
Radiation	normal
Moisture	0.06% maximum
Substance	solid crystal

## Specification of Millet

Moisture	12% (Max.)
Purity	99% (Min.)
Foreign Matter	1% (Max.)
Packing	In Strong PP Bags 25/50 Kg Packing Net.
Usage	Human Consumption, Animal & Bird Feed



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## Beet Sugar ICUMSA-45

POLARIZATION	99.80 Degrees min.
ASH CONTENT	0.04 Max.
ICUMSA	45 RBU
SOLUBILITY	100% Dry and Free Flowing
COLOR	Sparkling White. Maximum 45 Icumsa attenuation index units
RADIATION	Within internationally accepted limits.
GRANULATION	Fine to Medium
MOISTURE	0.4% Max.
MAGNETIC PARTICLES	4Mp/k
SO2	70 Mg/k
ASH BY ELECTRICAL CONDUCTIVITY	0.04% Max. [on dry weight basis]
SULPHUR DIOXIDE	20 mg/kg Min.
SEDIMENTS	None.
SMELL	Free of any Smell

## Extra Virgin Olive Oil

Nutrition Information	(100 g)
Energy	3800kj/900 kcal
Total Fats, of which	100 g.
Saturated Fat	14 g.
Polyunsaturated Fat	9 g.
Monounsaturated Fat	77 g.
Trans Fat	0 g.
Carbohydrate, of which	0g.
Sugars	0g.
Protein	0g.
Salt	0g.
Vitamin E	22 mg/ 220% VRN (Nutrient Reference Value)
Ingredients	100% Filtered Spanish Extra Virgin Olive Oil
Origin of the ingredients	Ripe olives of varieties picul, cornicabra, verdial and arbequina, harvested between November and January
Median of Fruity	max. 5
Free acidity	% m/m
expressed in oleic acid	$\leq 0,20 \leq 0,8$
<b>Peroxide value in milligram</b>	
peroxide oxygen per kg/oil	$4,3 \leq 20$
Absorbency in ultra-violet	(K1%) - 270 nm $0,21 \leq 0,22$
Moisture and volatile matter	(%) $0,05 \leq 0,2$
Insoluble impurities (%) TRACES	$\leq 0,1$



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## Olive Oil

Nutrition Information	(100 g)				
Energy	3404kj/828 kcal				
Total Fats, of which	92 g.				
Saturated Fat	13 g.				
Carbohydrate, of which	0g.				
Sugars	0g.				
Protein	0g.				
Salt	0g				
Vitamin E	18,16 mg/ 151% VRN (Nutrient Reference Value)				
Ingredients	Refined Pomace Olive Oil (99%) and Extra Virgin Olive Oil (1%)				
Acidity	0.7° (% oleic acid)				
Peroxide Index	<table border="0"> <tr> <td>≤ 15 (meq O2/kg)</td> <td>K270 ≤ 1.5</td> </tr> <tr> <td>K232 --</td> <td>Delta K ≤ 0.18</td> </tr> </table>	≤ 15 (meq O2/kg)	K270 ≤ 1.5	K232 --	Delta K ≤ 0.18
≤ 15 (meq O2/kg)	K270 ≤ 1.5				
K232 --	Delta K ≤ 0.18				

## Soybean Oil

INGREDIENT	Soybean Oil
APPEARANCE, FLAVOR & COLOR	Bland flavour with no odor, colour (Lovibond) Red = 2.0 Max.
AVERAGE ANALYSIS	
IODINE VALUE	118 – 135
PEROXIDE VALUE	Max. 1.0
ACID VALUE	Max. 0.10%
MOISTURE	Max. 0.10%
SMOKE POINT	440°F – 460°F
FLASH POINT	600°F
FATTY ACID COMPOSITION:	
PALMITIC ADIC	C 16:0 8.0 – 14.0
STEARIC ACID	C 18:0 3.0 – 5.0
OLEIC ACID	C 18:1 20.0 – 25.0
LINOLEIC ACID	C 18:2 50.0 – 57.0
LINOLENIC ACID	C 18:3 6.0 – 8.0
STORAGE	Store at 65° – 75° F in a dry and odor-free environment. The shelf life is 2 years from date of manufacture in unopened containers.
PACKAGING	Drums and Totes and in bottle packing





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Peas	
Moisture	14% max.
Extraneous matter	0.1% max.
Broken splits	10% max. (pea fragments passing through a sieve with circular mesh 5mm in diameter)
Peas of different colour	Max. 1.5% in yellow peas, max. 15% in green peas
Heated grains	0.05% max.
Discoloured seeds	1.5% max.
Weevilled / holed / insect damaged grain	1% max.
Microbiology	<ul style="list-style-type: none"> <li>• Salmonella</li> <li>• Aflatoxin total</li> <li>• Aflatoxin B1</li> <li>• Ochratoxin total</li> </ul>
Presence of Genetically Modified Organisms (GMO)	Nil
Radioactive residues/elements	Nil
Cooking time	45 minutes without prior pre-soaking

Specification of Wheat Bran		
Protein	15% Max	12% Max
Moisture	14% Max	14% Max
Fibre	12% Min	12% Min
Acid Insoluble Ash	0.5% Max	0.5% Max

Specifications Sunflower Meal		
%	Minimum Crude Protein	28
%	Fat	10.5
%	Crude Fiber	23.9
%	Acid Detergent Fiber	30.15

Specification of Wheat Bran		
TYPE	COARSE BRAN	FINE BRAN
Protein	15% Max	12% Max
Moisture	14% Max	14% Max
Fibre	12% Min	12% Min
Acid Insoluble Ash	0.5% Max	0.5% Max
Packing	Multi wall plain new PP bags of 25 kgs or 50 Kgs	
Container Loading	18 MT per 20 FT	



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## Whole and Split Red Lentils

Size	Min. 4 – 6 mm
Moisture	14% max.
Visually rotten	Nil
Decayed kernels	4% max.
White lentils in red lentils	2% max.
Presence of Datura seeds and other toxic grains (Crotalaria spp., Agrostemma githago L., Ricinus communis L.) or traces of tropane alkaloids	Nil
Weed, fungal/mould growth or yeast (visual inspection)	Nil
Total Foreign matter (including other seeds, stones and dust)	1% max.
Weevilled / holed / insect damaged grain	1% max.
Vetches	0.1% max.
Live insects	Nil
Dead insects, including parts, stages and waste	2 max. per kg
Microbiology <ul style="list-style-type: none"> <li>• Salmonella</li> <li>• Aflatoxin total</li> <li>• Aflatoxin B1</li> <li>• Ochratoxin total</li> </ul>	<ul style="list-style-type: none"> <li>• Absent in 25g sample</li> <li>• 4 ppb max.</li> <li>• 2 ppb max (tested ONLY if total Aflatoxin &gt; 4 ppb)</li> <li>• 5 ppb max.</li> </ul>
Heavy metals <ul style="list-style-type: none"> <li>• Lead</li> <li>• Cadmium</li> </ul>	<ul style="list-style-type: none"> <li>• 0.2 ppm max.</li> <li>• 0.1 ppm max.</li> </ul>
Presence of Genetically Modified Organisms (GMO)	Nil
Radioactive residues/elements	Nil
Cooking time	30 minutes without prior pre-soaking

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## Refining Fatty Acid

### Product description:

Fatty acid is produced by hydrolysis of soap from the refining of vegetable oils and vegetable fats, emulsified sludge fat from finished products, by separating oil from oil sludge from storage tanks.

### The use of:

The fatty acid product is used in the chemical industry, for soaps and cosmetics. Fatty acid also represents biomass or raw material from which bio liquid is produced.

### Standards:

- Public journal RS no. 36/2009, 88/2010, 92/2011, 93/2012 and 25/2015
- Public Journal RS no. 16/2016, 6/2017, 117/2017, 44/2018 7/2019,6/2021 93/2019,6/2021 and 126/2021
- Public journal RS no.105/2013,52/2017 and 21/2019
- Public Journal RS no 22/2020
- Public Journal RS no. 100/2011
- Public journal RS no 36/2009 i 88/2010, 14/2016 and 95/2018
- Public journal RS no. 56/2010 i 93/2019 and 39/2021
- Public Journal RS no.36/2009 i 95/2018
- Public journal RS no.101/2005, 91/2015 and 113/2017

O	No	CHARACTERISTICS	UNIT MEASURES	REQUIRED VALUE	ALLOWED EXEPTION
A		<b>PHYSICAL/CHEMICAL</b>			
	1.	Color		Dark brown	
	2.	Total fat/soapy	%	97,5	95/97,5
	3.	Water content	%	0	0/2,0
	4.	Accompanying matter	%	0,2	0/0,5
	5.	Not saponifiable	%	1	0/3,0
	6.	Fatty acid content, as oleic acids	%	min 40	
	7.	iodine number (by Hanush)	gJ2/100g	min 110	110/135
	8.	Mineral test		negative	
B		<b>PACKAGING</b>	In bulk tankers or wagon tanks		
C		<b>MARKING</b>	According to the manufacturer's declaration		
D		<b>STORAGE</b>	In a tank at a temperature of 40°C		
E		<b>SHELF LIFE</b>	Unlimited		
F		<b>CERTIFICATES</b>	Certificate of quality and health		



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## Additional country-specific specifications

Chick Peas (Syria, Jordan, Iraq)	
Size	Min. 6 – 8 mm
Moisture	14% max.
Decayed kernels	Nil
Shrivelled grains	1% max.
Undersized grains & Total defects	7% max
Different colour or discoloured (% of coloured and green kernels)	3% max.
Weevilled / holed / insect damaged grain	0.5% max.
Weed, fungal/mould growth or yeast (visual inspection)	Nil
Broken splits	1% max. (smaller than 70% of average size)
Presence of Datura seeds and other toxic grains (Crotolaria spp., Agrostemma githago L., Ricinus communis L.) or traces of tropane alkaloids	Nil
Live insects	Nil
Dead insects, including parts, stages and waste	2 max. per kg
Foreign matter and impurities	1% max.
Stones and dust	1% max.
Microbiology <ul style="list-style-type: none"> <li>• Salmonella</li> <li>• Aflatoxin total</li> <li>• Aflatoxin B1</li> <li>• Ochratoxin total</li> </ul>	<ul style="list-style-type: none"> <li>• Absent in 25g sample</li> <li>• 4 ppb max.</li> <li>• 2 ppb max (tested ONLY if total Aflatoxin &gt; 4 ppb)</li> <li>• 5 ppb max.</li> </ul>
Heavy metals <ul style="list-style-type: none"> <li>• Lead</li> <li>• Cadmium</li> </ul>	<ul style="list-style-type: none"> <li>• 0.2 ppm max.</li> <li>• 0.1 ppm max.</li> </ul>
Presence of Genetically Modified Organisms (GMO)	Nil
Radioactive residues/elements	Nil
Cooking time	45 minutes without prior pre-soaking
Production	Crop year to be indicated
Brand	To be indicated
Origin	To be indicated

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## Whole Red Lentils (Syria, Jordan)

Peeled, split and broken	3.5% max.
Discoloured grains	0.1% max.
Total damaged grain	3.5% max.
Inorganic material	0.2% max.

## Red Split Lentils (Syria, Jordan, Iraq)

Broken in split lentils (smaller than 75% average size)	0.5% maximum
Other variety	2% max.
Unhusked grain	1% max.
Discoloured grains	1% max.
Total damaged grain	2% maximum
Chalky grains	1% max.

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