Cefetra Ltd
The Lightyear Building
Glasgow Airport Business Park
Marchburn Drive
PA3 2SJ
Scotland
0141 445 5721

Product Specifications	
Feed Stuff	Wheat
Trading Name	Milling Wheat

Image- Typical Image of milling Wheat**

**(product may vary in appearance depending on suppliers)

Product Description	Wheat is a type of cereal belonging to the grass family (Gramineae), the term "cereals" covering the grain fruits of cultivated grasses. Our Milling Wheat is carefully selected from trusted growers to deliver consistent quality, high yield, and excellent milling performance.
Specification*	• Moisture 15% max • Specific Weight 76.0 kg/hl • Protein Variable • Screening 2% max (combined) • Admix 2% max • Hagberg 180-250 min (*Values are not contractual)
General Use	Milling wheat is milled to flour for the bread making industry.
Packaging & Transport	Bulk transport by truck from Farm direct to customer or shipped
Labelling	According to EU legislation 767/2009
Storage	Wheat must be stored under controlled conditions to preserve quality. Maintain a moisture content below 14% and store the grain in a cool, dry, and dark environment. Immediate ventilation following harvest is recommended to prevent moisture accumulation and heat buildup. Be aware that dull or discoloured grains may indicate thermal damage or overdying. Suitable storage options include both bulk bins and flat storage facilities
Legal Demands	This product, Milling Wheat, complies with the applicable laws, regulations, and guidelines governing food safety, hygiene, contaminant levels, and pesticide residues within the European Union and the United Kingdom. The following legislative instruments and standards are particularly relevant: Regulation (EC) No 178/2002 – Establishes the general principles and requirements of food law, the creation of the European Food Safety Authority (EFSA), and procedures in matters of food safety. • Regulation (EC) No 852/2004 – Pertains to the hygiene of foodstuffs, ensuring proper handling, storage, and processing conditions. • Regulation (EC) No 1881/2006 – Sets maximum permissible levels for certain contaminants in foodstuffs, including cereals and cereal products. • Regulation (EC) No 396/2005 – Relates to the maximum residue levels (MRLs) of pesticides in or on food and feed of plant and animal origin. • Regulation (EC) No 401/2006 – Establishes sampling and analysis methods for the official control of mycotoxin levels in foodstuffs. • Commodities Control Hygiene of Foodstuffs – National requirements for hygiene control during foodstuff production and distribution. • The Pesticides (Maximum Residue Levels) Regulations 2008: • (England and Wales) – SI 2008 No. 2570 • (Scotland) – SSI 2008 No. 342 • [Applicable where relevant based on market destination] • Commission Recommendation 2006/583/EC – Provides guidance on the prevention and reduction of Fusarium toxins in cereals and cereal-based products. • Codex Alimentarius: • "General Principles of Food Hygiene" – CAC/RCP 1-1969, Rev. 4 (2003) This wheat is produced, handled, and processed in facilities operating under HACCP-based food safety systems and adheres to good manufacturing and hygiene practices in line with the above legislation.

Undesirable substances	This product complies with the applicable regulations and standards relating to the control and limitation of undesirable substances in foodstuffs and feed materials. The maximum content of undesirable substances — including contaminants, residues, and naturally occurring toxins — does not exceed the legal thresholds as established by the following legislation and industry standards: • Regulation (EC) No 1881/2006 – Establishes maximum permissible levels for certain contaminants in foodstuffs, including heavy metals (lead, cadmium), dioxins, aflatoxins, ochratoxin A, and Fusarium toxins (e.g. deoxynivalenol, zearalenone). • Regulation (EC) No 396/2005 – Specifies the maximum residue levels (MRLs) of pesticides in or on food and feed of plant and animal origin. • Regulation (EC) No 401/2006 – Lays down the sampling and analytical methods for the official control of mycotoxins in foodstuffs, ensuring accurate and representative monitoring of undesirable substances. • GMP+ Feed Safety Assurance (FSA), Appendix 1 – Product standards including residue limits for feed materials, recalculated to a moisture content of 12% to ensure consistency in compliance and evaluation.
Specific analysis and standard tolerances	
Salmonella	Absent in 25 g
Appearance	Pale brown oval grain
Country of origin	UK, EU & Canadian origin
Health Information	
Inhalation	Wheat can produce dust which may irritate/affect breathing– dust masks should be worn.
Ingestion	No known effects.
Eye Contact	Dust may cause irritation and redness.
Skin Contact	Dust can cause irritation or sensitivity to skin.
Toxicological Information	Contamination of the cereal grains with the ergot fungus (Claviceps purpurea) is unlikely but can occur & must not exceed 0.5% of the weight of all admissible contaminants.
Occupational exposure limits	None
Emergency first aid procedures	
Ingestion	No-known effects
Eye Contact	In the event of eye contact irrigate with water for at least 15 minutes. Exposure may result in mild irritation. Seek medical attention if irritation continues.
Skin Contact	In certain individuals subject to Malady, dermatitis may occur, and hence protective gloves may be advisable. Feed Barley is classified as non-toxic but as dust nuisance only. It is not corrosive.
Inhalation	Classed as a dust nuisance however, if breathing difficulties occur move to a well-ventilated area. If breathing problems are still occurring, please seek medical help. – dust masks should be worn. Seek medical attention if required.
Physical properties	
Physical state	Solid
Appearance	Light Brown oval grain
Odor	Wheat has a slight, pleasant odor and is highly susceptible to the absorption of stronger odors.
Flammability limits	Wheat tends to self-heat and is dusty which can cause an increased risk in spontaneous combustion.
Fire & Explosion hazard	
Flash point	>400°C
Flammability	BZ-4 Spread of a glowing fire.
Extinguishing media	Foam, dry chemical, carbon dioxide and water spray.
Explosion class	St 1
Special firefighting procedures & precautions	
Proper ventilation is essential when storing wheat to prevent heat buildup and reduce fire risk. Wheat is combustible when exposed to elevated temperatures. Suitable extinguishing agents include dry chemical agents, carbon dioxide (CO_2), and foam. Firefighters should wear self-contained breathing apparatus (SCBA) to avoid exposure to smoke and hazardous fumes. Additionally, adequate dust extraction systems should be installed in all areas where dust accumulation is likely to occur.	
Reactivity	
Stability	Stable
Hazardous Polymerization	Not known.
Material to avoid	Strong oxidizing agents and moisture.
Hazardous decomposition products	In barley, metabolic processes continue even after harvesting. The cereal grains absorb oxygen and excrete carbon dioxide (CO2). Combustion produces CO_2, CO & thick smoke.
Personal protection / Exposure control	
Respiratory Protection	Always ensure the work area has adequate ventilation. In case of dust formation, wear appropriate respiratory protective equipment determined and fitted by an expert. dust masks should be worn.
Skin protection	Gloves and overalls should be worn when handling.

Eye Protection	Always wear approved safety glasses when working. Full face protective shields can be worn to avoid contact with face. Wash stations should be provided.
Footwear	Appropriate footwear as specified by workplace requirements.
Environmental Protection	
Environmental precautions	Avoid excessive dust emissions.
Spill or leak precautions	No special precautions. Normal sweeping of small spillages and collection is appropriate. For larger spillages mechanical scooping may be necessary (use only diesel vehicles).
Waste disposal	Dispose spilled or contaminated material to landfill. Do not release into drains or other measures.
This is for information purposes only and is not contractual	