

GRAINS

White Sorghum



Scientific name: Sorghum bicolor (L.) Moench

Food grade for milling and gluten-free

Food-grade white sorghum for milling, snack production, and gluten-free flour blends.

CHARACTERISTICS

Appearance	Small round grains
Colour	White-cream
Odour	Characteristic

PHYSICAL & CHEMICAL PROPERTIES

Purity	≥ 99%
Moisture	≤ 13.5%
Test weight	≥ 74 kg/hl

LOGISTICS & ORIGIN

ORIGIN
Republic of Moldova / Black Sea region

MINIMUM ORDER
22 MT

PACKAGING
Bulk · big-bag · PP bag

STORAGE / SHELF LIFE
12 months under dry conditions (humidity ≤ 70%,
temperature ≤ 25 °C)

INCOTERMS
FCA · FOB · CIF · CPT · DAP · DDP

SCIENTIFIC NAME
Sorghum bicolor (L.) Moench

CERTIFICATIONS

