

ROSEHAN FOOD



PRODUCT
Catalogue

INDEX

About Us	01-02
Bread Flour (Type 550)	03
Bread Flour (Type 650)	04
All-Purpose Flour	05
French Baguette Flour	06
Arabic Bread Flour (Tandoori)	07
Biscuit Flour	08
Cake Flour	09
Pasta Flour	10
Pizza Flour	11
Whole Wheat Flour	12
Sugar Bread Flour	13
Roti Bread Flour	13
Chappati Bread Flour	14
Pita Bread Flour	14
Baklava Flour	15
Croissant Flour	15
Noodle Flour	16
Soft Noodle Flour	16
Phyllo Flour	17
Tortilla Flour	17
Wafer Flour	18
English Toasting Flour	18
Hamburger Flour	19
Sandwich Flour	19
Animal Feed	20

TypeSSO Bread Flour



Physical and Chemical Properties

Humidity Percentage	max. 74,0%
Protein	min. 72,5%
Percentage of Gluten	min. 28%
Sedi mentation	min.38
Ash	max. 0,55%
Water Absorption	min.60%
Stability of dough	min. 70 minutes
Energy	720 cm2 (Extensograph)
Taste a nd smel l	in particular taste and smell

Package Weights



Packaging Options

Polypropylene Pack (PP) ¹ Kraft Paper
Optional Private Label and Design



"The product specifications in the catalog are standard specifications. it mayvary according to demand, region and product making

Type 650 Bread Flour



Physical and Chemical Properties

Humidity Percentage	max. 74,0%
Protein Percentage of Gluten	min. 72,0%
Sedimentation	min.35
Ash	max. 0,65%
Water Absorption	min. 58%
Stability of dough	min. 8 minutes
Energy	700 cm2 (Extensograph)
Taste and smell	in particular taste and smell

Package Weights



Packaging Options

Polypropylene Pack (PP) Kraft Paper

Optional Private Label and Design



"The product specifications in the catalog are standard specifications. It may vary according to demand, region and product."

All-Purpose Flour



Physical and Chemical Properties

Humidity Percentage	max. 74,0%
Protein Percentage of Gluten	min. 77,5%
Sedi mentation	min.35
Ash	max. 0,65%
Water Absorption	min. 56%
Stability of dough	min. 7 minutes
Energy	80 cm2 (Extensograph)
Taste a nd smel 1	in particular taste and smell

Package Weights



Packaging Options

Polypropylene Pack (PP) Kraft Paper
Optional Private Label and Design



"The product specifications in the catalog are standard specifications. it mayvaryaccording to demand, region and product making process.

French Baguette Flour



Physical and Chemical Properties

Humidity Percentage	max. 74,0%
Protein	min. 72,0%
Percentage of Gluten	min. 28%
Sedimentation	min.35
Ash	max. 0,65%
Water Absorption	min.59%
Stability of dough	min. 9 minutes
Energy	770 cm2 (Extensograph)
Taste and smell	in particular taste and smell

Package Weights



Packaging Options

Polypropylene Pack (PP) ¹ Kraft Paper
Optional Private Label and Design



"The product specifications in the catalog are standard specifications. it mayvary according to demand, region and pro

Tandoori Arabic Bread Flour



Physical and Chemical Properties

Humidity Percentage	max. 74,5%
Protein	min. 11,5%
Percentage of Gluten	min. 26%
Sedi mentation	min.32
Ash	max. 0,65%
Water Absorption	min. 57%
Stability of dough	min. 5 minutes
Energy	80 cm2 (Extensograph)
Taste a nd smel l	in particular taste and smell

Package Weights



Packaging Options

Polypropylene Pack (PP) Kraft Paper
Optional Private Label and Design



"The product specifications in the catalog are standard specifications. it mayvaryaccording to demand, region and product making process.

Biscuit Flour



Physical and Chemical Properties

Humidity Percentage	max. 74,0%
Protein	min. 70,0%
Percentage of Gluten	min.20%
Sedimentation	min.25
Ash	max. 0,65%
Water Absorption	min. 52%
Stability of dough	-
Energy	-
Taste and smell	in particular taste and smell

Package Weights



Packaging Options

Polypropylene Pack (PP) Kraft Paper
Optional Private Label and Design



"The product specifications in the catalog are standard specifications. it mayvaryaccording to demand, region and product m

Cake Flour



Physical and Chemical Properties

Humidity Percentage	max. 74,5%
Protein Percentage of Gluten	min. 77%
Sedi mentation	min.25
Ash	max. 0,62%
Water Absorption	min.55%
Stability of dough	min. 750 BU
Energy	60 cm2 (Extensograph)
Taste a nd smel 1	in particular taste and smell

Package Weights



Packaging Options

Polypropylene Pack (PP) Kraft Paper
Optional Private Label and Design



"The product specifications in the catalog are standard specifications. it mayvary according to demand, region and product making process.

Pasta Flour



Physical and Chemical Properties

Humidity Percentage	max. 74,0%
Protein	min. 73,0%
Percentage of Gluten	min. 30%
Sedimentation	min.40
Ash	max. 0,55%
Water Absorption	min. 58%
Stability of dough	min. 72 minutes
Energy	720 cm2 (Extensograph)
Taste and smell	in particular taste and smell

Package Weights



Packaging Options

Polypropylene Pack (PP) Kraft Paper
Optional Private Label and Design



"The product specifications in the catalog are standard specifications. it may vary according to demand, region and product m

Pizza Flour



Physical and Chemical Properties

Humidity Percentage	max. 74,0% min. 73%
Protein	min.37%
Percentage of Gluten	min.40
Sedimentation	max. 0,55%
Ash	min.60%
Water Absorption	min. 72 minutes
Stability of dough	730 cm2 (Extensograph)
Energy	in particular taste and smell
Taste and smell	

Package Weights



Packaging Options

Polypropylene Pack (PP) Kraft Paper
Optional Private Label and Design



"The product specifications in the catalog are standard specifications. it may vary according to demand, region and product making process.

Whole Wheat Flour



Physical and Chemical Properties

Humidity Percentage	max. 74,0%
Protein	min. 72,5%
Percentage of Gluten	min.26%
Sedimentation	min.25
Ash	max. 1,5%
Water Absorption	min.55%
Stability of dough	-
Energy	-
Taste and smell	in particular taste and smell

Package Weights



Packaging Options

Polypropylene Pack (PP) Kraft Paper
Optional Private Label and Design



"The product specifications in the catalog are standard specifications. it mayvaryaccording to demand, region and product m

Sugar Bread Flour



Physical and Chemical Properties	
Humidity Percentage	max. 74,0%
Protein	min. 72,5%
Percentage of Gluten	min. 28%
Sedimentation	min.38
Ash	max. 0,60%
Water Absorption	min.58%
Stability of dough	min. 9 minutes
Energy	700 cm2 (Extensograph)
Taste and smell	in particular taste and smell



Roti Bread Flour

Physical and Chemical Properties	
Humidity Percentage	max. 74,0%
Protein	min. 77%
Percentage of Gluten	min. 26%
Sedimentation	min.35
Ash	max. 0,60%
Water Absorption	min. 56%
Stability of dough	min. 4 minutes
Energy	80 cm2 (Extensograph)
Taste and smell	in particular taste and smell

Package Weights



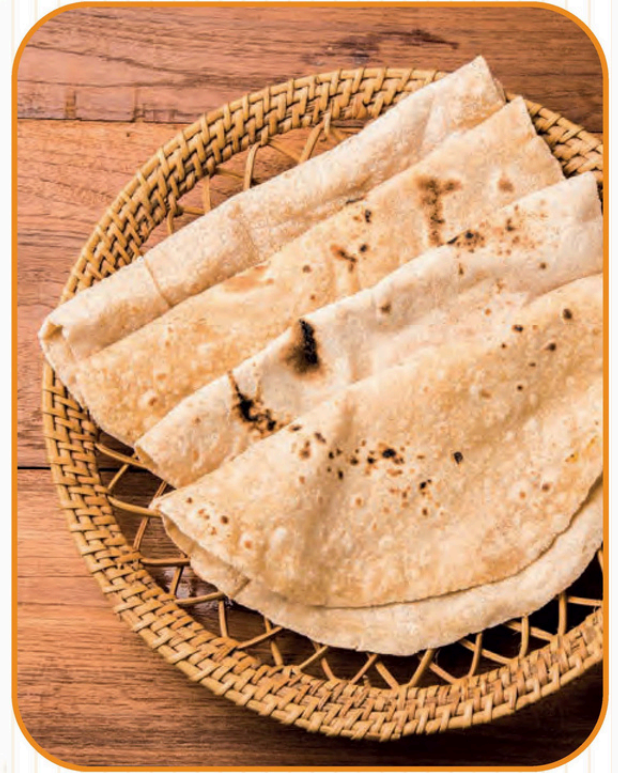
Packaging Options

Polypropylene Pack (PP) Kraft Paper
Optional Private Label and Design



"The product specifications in the catalog are standard specifications it may vary according to demand, region and product making process"

Chappati Bread Flour



Physical and Chemical Properties	
Humidity Percentage	max. 74,0%
Protein	min. 77,5%
Percentage of Gluten	min. 26%
Sedimentation	min.35
Ash	max. 0,60%
Water Absorption	min. 56%
Stability of dough	min. 4 minutes
Energy	80 cm2 (Extensograph)
Taste and smell	in particular taste and smell



Pita Bread Flour

Physical and Chemical Properties	
Humidity Percentage	max. 74,50%
Protein	min. 77,50%
Percentage of Gluten	min. 26%
Sedimentation	min.32
Ash	max. 0,65%
Water Absorption	min. 56%
Stability of dough	min. 5 minutes
Energy	80 cm2 (Extensograph)
Taste and smell	in particular taste and smell

Package Weights



Packaging Options

Polypropylene Pack (PP) ¹ Kraft Paper
 Optional Private Label and Design



The product specifications in the catalog are standard specifications. it may vary according to demand, region and product.

Baklava Flour



Physical and Chemical Properties	
Humidity Percentage	max. 74,0%
Protein	min. 73,5%
Percentage of Gluten	min.37%
Sedi mentation	min.40
Ash	max. 0,50%
Water Absorption	min.59%
Stability of dough	min. 73 minutes
Energy	740 cm2 (Extensograph)
Taste a nd smel l	in particular taste and smell



Croissa nt Flou r

Physical and Chemical Properties	
Humidity Percentage	max.7 4,0%
Protein	min. 73%
Percentage of Gluten	min.30%
Sedi m entation	min.40
Ash	max. 0,55%
Water Absorption	min.58%
Stability of dough	min. 72 minutes
Energy	720 cm2 (Extensograph)
Taste a nd smel l	in particular taste and smell

Package Weights



Packaging Options

Polypropylene Pack (PF) Kraft Paper
Optional Private Label and Design



"The product specifications in the catalog are standard specifications it may vary according to demand, region and product making process

Noodle Flour



Physical and Chemical Properties	
Humidity Percentage	max. 74,0%
Protein	min. 72,5%
Percentage of Gluten	min. 29%
Sedimentation	min.38
Ash	max. 0,6%
Water Absorption	min.58%
Stability of dough	min. 72 minutes
Energy	770 cm2 (Extensograph)
Taste and smell	in particular taste and smell



Soft Noodle Flour

Physical and Chemical Properties	
Humidity Percentage	max. 74%
Protein	min. 72,0%
Percentage of Gluten	min. 27%
Sedimentation	min.35
Ash	max. 0,6%
Water Absorption	min. 56%
Stability of dough	min. 9 minutes
Energy	90 cm2 (Extensograph)
Taste and smell	in particular taste and smell

Package Weights



Packaging Options

Polypropylene Pack (PP) ¹ Kraft Paper
Optional Private Label and Design



The product specifications in the catalog are standard specifications. it may vary according to demand, region and product.

Phyllo Flour



Physical and Chemical Properties	
Humidity Percentage	max. 74,0%
Protein	min. 73%
Percentage of Gluten	min.30%
Sedi mentation	min.40
Ash	max. 0,55%
Water Absorption	min.58%
Stability of dough	min. 73 minutes
Energy	720 cm2 (Extensograph)
Taste a nd smel l	in particular taste and smell



Tortilla Flour

Physical and Chemical Properties	
Humidity Percentage	max. 74,0%
Protein	min. 72,5%
Percentage of Gluten	min. 27%
Sedi m entation	min.35
Ash	max. 0,60%
Water Absorption	min. 57%
Stability of dough	min. 77 minutes
Energy	700 cm2 (Extensograph)
Taste a nd smel l	in particular taste and smell

Package Weights



Packaging Options

Polypropylene Pack (PP) Kraft Paper
Optional Private Label and Design



"The product specifications in the catalog are standard specifications it may vary according to demand, region and product making process

Wafer Flour



Physical and Chemical Properties	
Humidity Percentage	max. 74,0%
Protein	min.7 7,0%
Percentage of Gluten	min.25%
Sedi mentation	min.30
Ash	max. 0,6%
Water Absorption	min.5 6%
Stability of dough	min. 4 minutes
Energy	70 cm2 (Extensograph)
Taste a nd smel l	in particular taste and smell



English Toasting Bread Flour

Physical and Chemical Properties	
Humidity Percentage	max. 74%
Protein	min. 72,50%
Percentage of Gluten	min. 29%
Sed im entation	min.38
Ash	max.0 ,55%
Water Absorption	min.58%
Stability of dough	min. 77 minutes
Energy	770 cm2 (Extensograph)
Taste a nd smel l	in particular taste and smell

Package Weights



Packaging Options

Polypropylene Pack (PP) Kraft Paper
Optional Private Label and Design



"The product specifications in the catalog are standard specifications it may vary according to demand, region and product making process.

Hamburger Flour



Physical and Chemical Properties	
Humidity Percentage	max. 74,0%
Protein	min. 73%
Percentage of Gluten	min.30%
Sedi mentation	min.40
Ash	max.0 ,55%
Water Absorption	min.58%
Stability of dough	min. 72 minutes
Energy	720 cm2 (Extensograph)
Taste a nd smel l	in particular taste and smell



Sa ndwich Flou r

Physical and Chemical Properties	
Humidity Percentage	max. 74,0%
Protein	min. 72,0%
Percentage of Gluten	min. 28%
Sedi m entation	min.38
Ash	max.0 ,60%
Water Absorption	min.58%
Stability of dough	min. 9 minutes
Energy	700 cm2 (Extensograph)
Taste a nd smel l	in particular taste and smell

Package Weights



Packaging Options

Polypropylene Pack (PF) Kraft Paper
Optional Private Label and Design



"The product specifications in the catalog are standard specifications it may vary according to demand, region and product making process

Flour for Aqua Feed



Physical and Chemical Properties

Humidity Percentage	max. 74,0%
Protein Percentage of Gluten	min. 72%
Sedimentation	-
Ash	max.3,00%
Water Absorption	-
Stability of dough	-
Energy	-
Taste and smell	in particular taste and smell

Package Weights



Packaging Options

Polypropylene Pack (PP) Kraft Paper
Optional Private Label and Design



"The product specifications in the catalog are standard specifications. it mayvary according to demand, region and pro

ROSEHAN FOOD

Rosehan İç ve Dış Tic. A.Ş.

Tacettin Veli Mah. Şehit Nazım Miralay Bulvarı 61/A Melikgazi/

KAYSERİ

Tel:0533 810 87 86

info@rosehantrade.com