

## Peas polished whole GOST 6201-68



#### Peas polished whole GOST 6201-68

No.	Denomination of characteristics	Description and the norms for the first sort
1.	Colour	Yellow, green
2.	Taste	Normal, peculiar to pea, without foreign after-taste, not sour, not bitter
3.	Odor	Normal, peculiar to pea, without musty or mouldy odor or other foreign odor
4.	Notice: It is permitted not more than 7% mixture of pea, colour of which is different from the colour of pea which has the certain colour	
5.	Humidity % not more	15,0
6.	Trash admixture % not more	0,4
7.	Including mineral admixture % not more	0,05
8.	Eaten seed % not more	0,5
9.	Not peeled seed % not more	3,0
10.	Crushed pea % not more	0,1
11.	Ground pea and pea meal	Not admitted
12.	Metallomagnetic admixture per 1kg of pea, not more (mg)	3,0
13.	Infectiousness by crop plants pests	Not admitted

## Peas polished split GOST 6201-68



### Peas polished split GOST 6201-68

No.	denomination of characteristics	Description and the norms for the first sort
1.	Colour	Yellow, green
2.	Taste	Normal, peculiar to pea, without foreign after-taste, not sour, not bitter
3.	Odor	Normal, peculiar to pea, without musty or mouldy odor or other foreign odor
4.	Notice: It is permitted not more than 7% mixture of pea, colour of which is different from the colour of pea which has the certain colour	
5.	Humidity % not more	15,0
6.	Trash admixture % not more	0,4
7.	Including mineral admixture % not more	0,05
8.	Eaten seed % not more	1,0
9.	Not peeled seed % not more	0,8
10.	Crushed pea % not more	1,0
11.	Ground pea and pea meal	Not allowed
12.	Metallomagnetic admixture per 1kg of pea, not more (mg)	3,0
13.	Infectiousness by crop plants pests	Not allowed



Manutenzioni-Rinnovabili-Import/Export

# Millet polished GOST 572-60



#### Millet polished GOST 572-60

No.	denomination of characteristics	Description and the norms for the extra sort	Description and the norms for the first sort
1.	Colour	Yellow, green	
2.	Taste	Peculiar to millet, without foreign after-taste, not sour, not bitter	
3.	Odor	Peculiar to millet without musty or mouldy odor or other foreign odor	
4.	Humidity % not more	14,0	14,0
5.	Purity % not less	99,2	98,7
6.	Trash admixture % not more 0.4	0,3	0,4
7.	Including mineral admixture % not more	0,05	0,05
8.	Not peeled grain % not more	0,3	0,4
9.	Broken kernels grain % not more	0,2	0,5
10.	Metallomagnetic admixture per 1kg of millet, not more (mg)	3,0	3,0
11.	Infectiousness by crop plants pests	Not allowed	

## Defatted corn grain GOST 6002-69



Defatted com grain GOST 6002-69

No.	Denomination of characteristics	Characteristics and norms for groat	
		coarse-ground	fine-ground
1.	Colour	White with yellow tints	
2.	Smell	Corresponding to defatted corn grain, without other smells, not fusty, not musty	
3.	Taste	Corresponding to defatted corn grain, without other flavors, not sour, not bitter	
4.	Humidity, %, not more	14,0	14,0
5.	Germ, %, not more	2,0	-
6.	Ash content, %, not more	-	0,95
7.	Meal, %, not more	-	1,5
8.	Trash admixture, %, not more	0,3	0,3
9.	Metallomagnetic admixture per 1kg of millet, not more (mg)	3,0	3,0
10.	Infectiousness by crop plants pests хлебных запасов	Not allowed	
11.	Grains with remains of seed coat and germ (total) %, not more	10,0	-
12.	Whole unprocessed corn grains, %, not more	1,0	-



## Unground buckwheat 1 sort GOST 5550-74



Unground buckwheat 1 sort GOST 5550-74

No.	Denomination of characteristics	Characteristics and norms for 1 sort
1.	Humidity, %, not more	14,0
	Purity, %, not less	99,2
2.	Including split kernels , not more	3,0
3.	Unshelled grain content, %, not more 0,3	
	Trash admixture % not more	0.4
4.	Including mineral admixture % not more	0.05
	Organic admixture	Not allowed
5.	Meal content, %, not more Not allowed	
6.	Damage kernels content, %, not more	0.2
7.	Time for boil, minutes.	25,0
8.	Infectiousness by crop plants pests	Not allowed
9.	Metallomagnetic admixture per 1kg of millet, not more (mg)	3,0

## Barley, fine ground barley GOST 5784-60



Pearl barley, fine ground barley GOST 5784-60

No.	Denomination of characteristics	Characteristics and norms for cereals	
		pearl barley	fine ground barley
1.	Description	Kernels are free of flowering film, well polished	fraction of splintered kernels different sizes and forms, fully free of flowering film
2.	Colour	White with yellow, sometimes green tints	
3.	Smell	Corresponding to normal cereal, without other smells, not fusty, not musty	
4.	Taste	Corresponding to normal cereal, without other flavors, not sour, not bitter	
5.	Humidity, %, not more	15,0	15,0
6.	Purity, %, not less	99,6	99,0
7.	Trash admixture, %, not more	0,30	0,30
	Including mineral admixture, %, not more	0,05	0,05
	Injurous additive, %, not more	0,05	0,05
8.	Meal content, %, not more	0,20	0,40
9.	Infectiousness by crop plants pests	Not allowed	
10.	Metallomagnetic admixture per 1kg of millet, not more (mg)	3,0	3,0



## Semolina. Mark M GOST 7022-97



Semolina. Mark M GOST 7022-97

No.	Denomination of characteristics	Characteristics and norms
1.	Appearance and colour	mainly opaque floury groats with uniform white colour
2.	Smell	Corresponding to normal cereal, without other smells, not fusty, not musty
3.	Taste	Corresponding to normal cereal, without other flavors, not sour, not bitter
4.	Mineral admixture	It should not be felt a crunch at malaxation of flour
5.	Humidity, %, not more	15,5
6.	Ash content in terms of dry substance, %, not more	0,60
7.	Grade of milling, % the undersize fraction of silk mesh No.23 sieve, not less	2
8.	Metallomagnetic admixture per 1kg of flour, not more (mg)	3
9.	Infectiousness by crop plants pests	Not allowed