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Gram Flour (Besan) Specification Sheet

1. General Product Description

Product Name: Gram Flour (Besan) Botanical Name: Cicer arietinum Processing: Produced by de-husking and grinding dried Bengal gram dal. Appearance: Fine, smooth powder. Color: Pale yellow to bright golden yellow. Flavor/Odor: Fresh, nutty chickpea flavor; free from musty or rancid odors.

2. Physical & Chemical Standards

Parameter	Specification Limit
Moisture Content	Max 11.0%
Protein (Dry Basis)	Min 20.0%
Total Ash	Max 3.0%
Acid Insoluble Ash	Max 0.5%
Fat Content	4.0% – 6.0%
Crude Fiber	Max 1.5%
Particle Size (Fineness)	90% passing through 500-micron sieve

3. Purity & Safety

Gluten: Naturally gluten-free (requires cross-contamination control for labeling). Adulteration: Free from Khesari dal, pea flour, or added starch. Foreign Matter: Free from sand, grit, stones, or metallic impurities. Aflatoxin: Max 10 ppb. Pesticide Residues: Must comply with FSSAI, FDA, or EFSA regulations.

4. Microbiological Limits

Total Plate Count: < 50,000 CFU/g Yeast & Mold: < 1,000 CFU/g E. coli: Absent in 1g Salmonella: Absent in 25g

5. Storage & Packaging

Packaging: Multi-wall paper bags, LDPE/PP food-grade pouches, or vacuum-sealed bags. Storage Conditions: Cool, dry place away from sunlight and strong odors. Shelf Life: 6–9 months under optimal storage conditions. Note: High fat content makes gram flour susceptible to oxidative rancidity if exposed to heat and oxygen.

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