

GRAINS, FLOURS & OILS

PRODUCTION FACILITIES

Through our suppliers' offer we have access to probably the broadest portfolio of quality oils, grains and fats available to the food industry.

- Seeds processing plants in France, Argentina, Brazil, Russia and Ukraine with the capacity to process more than 1'000 Metric Tons of seeds per day.
 - Oil extraction plants in France, Argentina, Brazil, Russia and Ukraine with the capacity to extract more than 1'000'000 Metric Tons of oil per year.
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AMONG OUR MAIN PRODUCTS

Grains: Maize, Soybeans, Rice, Wheat.
Vegetable Oils. Corn, Olive, Soybean, Sunflower.
Flours: Corn, Soja, Wheat.
Others: Tomato Paste, Tomato Sauce.

AMONG OUR MAIN PRODUCTS

- In bulk, flexitank, bottles (PET & glass)
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**FOR MORE INFORMATION, PLEASE VISIT OUR WEBSITE WWW.SWISSXER.COM
OR CONTACT US AT:**

Swissxer Inc.
Rue du Rhône 14
CH-1204 Geneva
Switzerland

T: +41 22 819 94 21
F: +41 22 819 19 00
E: info@swissxer.com



TECHNICAL SPECIFICATIONS

CRUDE DEGUMMED SOYBEAN OIL

a) Quality/Condition

Good merchantable quality, solvent extracted, guaranteed unbleached, produced from sound yellow Soybeans;

b) Chemical Specifications

Free fatty acids (as OLEIC)	maximum 0.10 percent
Moisture and volatile	matter maximum 0.20 percent
Lovibond cell of color (1/4 5")	red color... maximum 1.50
Peroxide value (as meq O ₂ /kg)	maximum 2.0
Aspect value	limpid at 25°C
Cool test	limpid after 5 hours
Anti-oxidants	BHA: 75 - 100 ppm / BHT: 75 - 100 ppm
Citric Acid	40 - 50 ppm
Unsaponifiable matter (test as per N.S.P.A.)	maximum 1.00 percent
Refractive index at 25 degree C	maximum 1.4719 to 1.4740
Phosphorous value	maximum 5 ppm
Flavor	smell and/or taste light characteristics

REFINED SUNFLOWER OIL

a) Quality/Condition

Good merchantable quality, solvent extracted, guaranteed unbleached, produced from sound yellow Sunflowerseeds;

b) Chemical Specifications

Free fatty acids (as OLEIC); molecular weight 282	basis 1.00 percent, maximum 1.25 percent
Moisture and volatile matter	maximum 0.20 percent
Density (Specific Weight) at 25 C and 4 C	minimum 0.9180, maximum 0.9225 percent
Impurities (insoluble in petrol ether)	maximum 0.10 percent
Specification value	minimum 188 maximum 198
Iodine value WIJS	minimum 12, maximum 143
Lecithin (expressed as phosphorus)	basis 0.02 percent maximum 0.025 percent
Sediment (Gardner Break-test)	maximum 0.10 percent
Flash Point	more than 121 (250 F)
Unsaponifiable matter (test as per N.S.P.A.)	maximum 1.50 percent
Colour in a 1st Lovibond cell	not darker than 50 yellow and 5 - 6 red
Refractive index at 20 degrees C	1.505 to 1.512
Halphen reaction	negative

TECHNICAL SPECIFICATIONS

SOYBEANS

Chemical Specifications

Oil Content	18.50% (Min. 18%)
Protein	34.00% (Min. 33.50%)
Foreign Matter	1.00% (Max. 2%)
Moisture	maximum 14%
Damage Kernels	maximum 8%
Heat Damage Kernels	maximum 5%
Splits	maximum 20%
Origin	Argentina, Brazil

WHITE CORN - GMO FREE

Chemical Specifications

Test Weight	74 Kg./HL Min.
Moisture	maximum 14.5%
Impurities	maximum 2%
Broken	maximum 5%
Heat Damage	maximum 2%
Total Damage	maximum 8%
Cristalized Grains	maximum 10%
Aflatoxines	20 ug/Kg. Max.
Origin	Mexico, South Africa

YELLOW CORN - GMO FREE

Chemical Specifications

Moisture	14.5% Max.
Broken Kernels	3% Max.
Damage Kernels	5% Max. of which Max. 1% heat damaged and/or germinating
Aflatoxines	20 ug/Kg. Max.
Origin	Argentine, Brazil, Paraguay
Foreign Matter	1.5% Max
Origin	Ukraine/ Russia
Foreign Matter	2% Max

TECHNICAL SPECIFICATIONS

WHEAT - NS/ DNS 14.0% PROT. OR CWRS N°2 13.5% PROTEIN OR BETTER

Chemical Specifications

Test Weight (Min.)	60 pounds per bushel
Moisture	10 to 13% Max.
Ash (%) 14%/0% mb	1.8 Max.
1000 Kernel Weight	35 to 40 gr
Total Damaged Kernels	2.5% Max.
Foreign Material	0.5% Max.
Shrunken and Broken	3% Max.
Total Defects	5% Max.
Wheat of other classes	2% Max.
Protein NS (on a 12% mb)	14% Min.
Falling Number	350 Min.
Dockage	1% Max
Vomitoxin	2.0 PPM Max.
Vitreous Kernel (%)	80 Min.
Origin	USA/ Canada

Farinogram

Peak Time (min.)	1 to 2 min.
Stability (min.)	14 to 20 min.
Absortion (%)	60 Minimum

Alveogram

W (erg/gr)	400 Max.
L (mm)	120 Max.
P (mm)	80 Min.

WHEAT FOR BREAD MAKING - *Triticum Estivum* - GMO FREE

Chemical Specifications

Test Weight (Min.)	80 Kg./HL
Falling Number	minimum 350
Moisture	max. 13.5%
Protein on Dry Basis (N x 5.7)	minimum 12%
Impurities	maximum 3%
Kernel Heat Damage	maximum 0.3%
Vomitoxin	500 Microgram/ Kg. Max.
Ochratoxin	5 Microgram/ Kg. Max.
Dioxin	0.2 Nanogram/ Kg. Max.
Wheat with natural colour and odour	

TECHNICAL SPECIFICATIONS

TRITICUM DURUM WHEAT - *Triticum Durum* - GMO FREE

Chemical Specifications

Test Weight (Min.)	83 Kg./ HL
Moisture	12% Max.
Protein on Dry Basis (N x 5.7)	13% Min.
Vitrous	minimum 90%
Total Impurities	3% Max.
Foreign Matter	maximum 0.2%
Kernel Heat Damage	maximum 0.02%
Total Damage Excluding Heat Damage Kernel	maximum 0.5%
Broken and Shrivelled Grain	maximum 2%
Grains and Seed of other Crop	maximum 0.03%
Weed Seeds	maximum 0.1%
Ergot if Any	maximum 0.01%
Vomitoxin	500 Microgram/ Kg. Max.
Ochratoxin	5 Microgram/ Kg. Max.
Dioxin	0.2 Nanogram/ Kg. Max..
Wheat with Natural Colour and Odour	

SOYBEAN FLOUR

Chemical Specifications

Protein	47%
Fat	maximum 2.5%
Fiber	3.5% (Max. 4%)
Moisture	12.5% (Max. 13%)
Ash	7%
Sand and Silica	2.5%
Ureasis activity	Min.0.02 - Max. 0.20
Free from added urea	
90% Finely fround passing through 4.5 m/m sieve	

Allowances for deficiency of protein as follow:

fm 47pct to 46.50pct 1:1

fm 46.49pct to 46pct 2:1

fm 45.99pct to 45.50pct 3:1

below 45.50pct rejectable

Allowances for deficiency of fiber as follows:

fm 3.50pct to 4pct 1:1

over 4pct rejectable

Non reciprocal allowances 1:1 on moisture with fractions in proportion

TECHNICAL SPECIFICATIONS

WHEAT FLOUR

Chemical Specifications

Extraction	72% Max.
Wet Gluten	23.5% Min.
Protein	10% Min.
Moisture	maximum 14%
Ash Content	0.62 - 0.69%
Acidity	maximum 0.04%
Origin	Argentina

Wet Gluten	maximum 28%
Protein	11.5% Min.
Moisture	14% Max.
Ash Content	0.60 - 0.65%
Origin	Turkey

Wet Gluten	maximum 28%
Protein	10.5% Max.
Moisture	15% Max.
Ash Content	0.60 - 0.65%
Origin	Morocco

TOMATO PASTE - *Double Concentrated Extract*

Ingredients: tomato juice and pulp concentrate

	Amount per Serving 15g
Calories	15 kcal = 63 kJ
Carbohydrates	3
Proteins	0.55
Total Fat	0
Saturated Fats	0
Trans Fats	0
Fibre	0
Sodium (mg)	0
Origin	Argentina