

Flour Production Stages

1 Grain Reception and Preliminary Cleaning

Wheat grains are received from the silos, then unloaded for inspection, and a sample is sent to the laboratory for examination and analysis. Then, wheat is cleaned of all impurities such as stones, dust, glass, metal pieces and seeds of other plants.

2 Washing and Tempering

Water is added to wheat to moisten it, in order to facilitate the process of separating flour from bran and storing it for 24 hours before the milling process begins.

3 Milling

The milling process is carried out through wheat crushing and grinding cylinders, where wheat grains are ground, separated, smoothed, and rechecked to ensure that they are free of impurities. Samples are also sent to the Quality Control Department on a regular basis to ensure that the quality standards of each product are met.

6 Loading and Packing

Flour is loaded directly to the trucks intended for transporting, or packed in preparation for transportation, distribution and sale to various outlets and customers.

5 Storage

Flour is stored in silos in preparation for packaging in different-weights packages.

4 Sorting

Ensuring, ensuring that the product is free of bran which is made by sending each type to special equipment to extract flour from the wheat grains, where coarse and fine semolina is sorted for grinding.

