



PRODUCT

Catalogue



As Pakun we have produced our **European Taste and Quality Award-Winning Durgun Flour** by blending the carefully selected wheats for your artizan cake and pastry recipes. We have been at your tables for 50 years with the quality behind the taste.



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ABOUT US

With over 25 products and 2 supplier bases, Pakun is among the world's largest exporters of wheat flour. As a trusted exporter, supplier and distributor since 1973, Pakun buys, sells and delivers high quality wheat from Turkey, Russia and Ukraine. We have 2 factories in Samsun and Tekirdağ with 850 tonnes of wheat processing capacity and a storage capacity for 37.200 tonnes of grain and 2.600 tons of flour. Both high-tech factories were built in strategic locations close to Samsun's and Tekirdağ's ports. By managing the supply chain and maintaining close relationships with growers, Pakun aims to ensure that all products are consistent, reliable and high quality. Pakun can provide a guaranteed service to our consumers by accurately managing our products' quality, quantity and safe delivery. Therefore we are regularly forging relationships with new companies as a result of referrals from satisfied customers. As Pakun we connect our consumers to sustainable, traceable and quality controlled wheats from a global network of producers. Pakun intends to make every effort to provide our customers with the best possible options. Our customers can have confidence that they will receive exactly what they asked for, delivered as they want it, when they need it.



High Quality Wheat

With 50 years of experience, Pakun offers the highest quality of Anatolian, Russian and Ukrainian origin wheat for industrial producers, distributors and bakeries all over the world. As Pakun we are aware that agriculture is as vital for the global economy as it is for the survival of our species. Therefore food security and quality are our top priorities. We offer industry-leading seed varieties that are specific to help wheat buyers to achieve superior yield potential.



Modern and High-Tech Facilities

Through technological breakthroughs, Pakun delivers a diverse selection of high-performing varieties of wheat all around the World. Purchased wheat is analyzed by our high-tech laboratories cleaned, and blended with required quality standards. With careful storage and handling, our products are stored at harvest to maintain their quality. We pack our products with high-tech facilities in 5kg, 10kg, 25kg, 40kg, 45kg and 50kg bags. With packaging made of polypropylene and Kraft paper sacks, we ship our products in clean and certified containers. Food safety and quality management procedures help ensure products meet international standards.

Laboratory Analysis and Follow-up

Pakun routinely performs a variety of tests to monitor our wheat quality. To determine the baking quality and dough performance, we perform additional tests with our different production units. All our facilities are effectively managed with best-in-class inspection and quality control systems that mean we can assure the quality of every single order. As Pakun our products are certified with ISO 9001, ISO 22000, ISO 14001, ISO 45001, NON-GMO and Halal Certification. Pakun also emphasizes quality control parameters such as; sedimentation, humidity, gluten, protein, ash and water absorption to ensure the best quality and needs for our customers.



Fast and Safe Transport

With a sales geography of more than 40 countries on 3 continents, Pakun focuses on top quality products and excellent supply chain management. As Pakun we own 3 port terminals (Asya Port, Ambarlı Port and Samsun Port) in Turkey, from which we supply bulk shipments to destination markets worldwide. Our ports are located in the key export and import regions and allow us to oversee the quality of every aspect of our product's journey from the harvest to the consumer. We deliver the best quality on time and emphasize providing only high-quality products consistently from approved sources. This along with competitive prices and growing confidence from our customers. We also work with major shipping companies to provide our buyers with the best container transport services.

Bread Flour

Type 550



Physical and Chemical Properties

Humidity Percentage	max. 14,0%
Protein	min. 12,5%
Percentage of Gluten	min. 28%
Sedimentation	min. 38
Ash	max. 0,55%
Water Absorption	min. 60%
Stability of dough	min. 10 minutes
Energy	120 cm ² (Extensograph)
Taste and smell	In particular taste and smell

Package Weights



Packaging Options

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



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Type 650 Bread Flour



Physical and Chemical Properties

Humidity Percentage	max. 14,0%
Protein	min. 12,0%
Percentage of Gluten	min. 27%
Sedimentation	min. 35
Ash	max. 0,65%
Water Absorption	min. 58%
Stability of dough	min. 8 minutes
Energy	100 cm ² (Extensograph)
Taste and smell	In particular taste and smell

Package Weights



Packaging Options

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



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All-Purpose Flour



Physical and Chemical Properties

Humidity Percentage	max. 14,0%
Protein	min. 11,5%
Percentage of Gluten	min. 26%
Sedimentation	min. 35
Ash	max. 0,65%
Water Absorption	min. 56%
Stability of dough	min. 7 minutes
Energy	80 cm ² (Extensograph)
Taste and smell	In particular taste and smell

Package Weights



Packaging Options

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



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French Baguette Flour



Physical and Chemical Properties

Humidity Percentage	max. 14,0%
Protein	min. 12,0%
Percentage of Gluten	min. 28%
Sedimentation	min. 35
Ash	max. 0,65%
Water Absorption	min. 59%
Stability of dough	min. 9 minutes
Energy	110 cm ² (Extensograph)
Taste and smell	In particular taste and smell

Package Weights



Packaging Options

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



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Tandoori Arabic Bread Flour



Physical and Chemical Properties

Humidity Percentage	max. 14,5%
Protein	min. 11,5%
Percentage of Gluten	min. 26%
Sedimentation	min. 32
Ash	max. 0,65%
Water Absorption	min. 57%
Stability of dough	min. 5 minutes
Energy	80 cm ² (Extensograph)
Taste and smell	In particular taste and smell

Package Weights



Packaging Options

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



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Biscuit Flour



Physical and Chemical Properties

Humidity Percentage	max. 14,0%
Protein	min. 10,0%
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



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Cake Flour



Physical and Chemical Properties

Humidity Percentage	max. 14,5%
Protein	min. 11%
Percentage of Gluten	min. 25%
Sedimentation	min. 25
Ash	max. 0,62%
Water Absorption	min. 55%
Stability of dough	min. 150 BU
Energy	60 cm ² (Extensograph)
Taste and smell	In particular taste and smell

Package Weights



Packaging Options

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



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Pasta Flour



Physical and Chemical Properties

Humidity Percentage	max. 14,0%
Protein	min. 13,0%
Percentage of Gluten	min. 30%
Sedimentation	min. 40
Ash	max. 0,55%
Water Absorption	min. 58%
Stability of dough	min. 12 minutes
Energy	120 cm ² (Extensograph)
Taste and smell	In particular taste and smell

Package Weights



Packaging Options

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



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Pizza Flour



Physical and Chemical Properties

Humidity Percentage	max. 14,0%
Protein	min. 13%
Percentage of Gluten	min. 31%
Sedimentation	min. 40
Ash	max. 0,55%
Water Absorption	min. 60%
Stability of dough	min. 12 minutes
Energy	130 cm ² (Extensograph)
Taste and smell	In particular taste and smell

Package Weights



Packaging Options

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



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Whole Wheat Flour



Physical and Chemical Properties

Humidity Percentage	max. 14,0%
Protein	min. 12,5%
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



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Sugar Bread Flour



Physical and Chemical Properties	
Humidity Percentage	max. 14,0%
Protein	min. 12,5%
Percentage of Gluten	min. 28%
Sedimentation	min. 38
Ash	max. 0,60%
Water Absorption	min. 58%
Stability of dough	min. 9 minutes
Energy	100 cm ² (Extensograph)
Taste and smell	In particular taste and smell



Roti Bread Flour

Physical and Chemical Properties	
Humidity Percentage	max. 14,0%
Protein	min. 11%
Percentage of Gluten	min. 26%
Sedimentation	min. 35
Ash	max. 0,60%
Water Absorption	min. 56%
Stability of dough	min. 4 minutes
Energy	80 cm ² (Extensograph)
Taste and smell	In particular taste and smell

Package Weights



Packaging Options

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



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Chappati Bread Flour



Physical and Chemical Properties	
Humidity Percentage	max. 14,0%
Protein	min. 11,5%
Percentage of Gluten	min. 26%
Sedimentation	min. 35
Ash	max. 0,60%
Water Absorption	min. 56%
Stability of dough	min. 4 minutes
Energy	80 cm ² (Extensograph)
Taste and smell	In particular taste and smell



Pita Bread Flour

Physical and Chemical Properties	
Humidity Percentage	max. 14,50%
Protein	min. 11,50%
Percentage of Gluten	min. 26%
Sedimentation	min. 32
Ash	max. 0,65%
Water Absorption	min. 56%
Stability of dough	min. 5 minutes
Energy	80 cm ² (Extensograph)
Taste and smell	In particular taste and smell

Package Weights



Packaging Options

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



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Baklava Flour



Physical and Chemical Properties	
Humidity Percentage	max. 14,0%
Protein	min. 13,5%
Percentage of Gluten	min. 31%
Sedimentation	min. 40
Ash	max. 0,50%
Water Absorption	min. 59%
Stability of dough	min. 13 minutes
Energy	140 cm ² (Extensograph)
Taste and smell	In particular taste and smell



Croissant Flour

Physical and Chemical Properties	
Humidity Percentage	max. 14,0%
Protein	min. 13%
Percentage of Gluten	min. 30%
Sedimentation	min. 40
Ash	max. 0,55%
Water Absorption	min. 58%
Stability of dough	min. 12 minutes
Energy	120 cm ² (Extensograph)
Taste and smell	In particular taste and smell

Package Weights



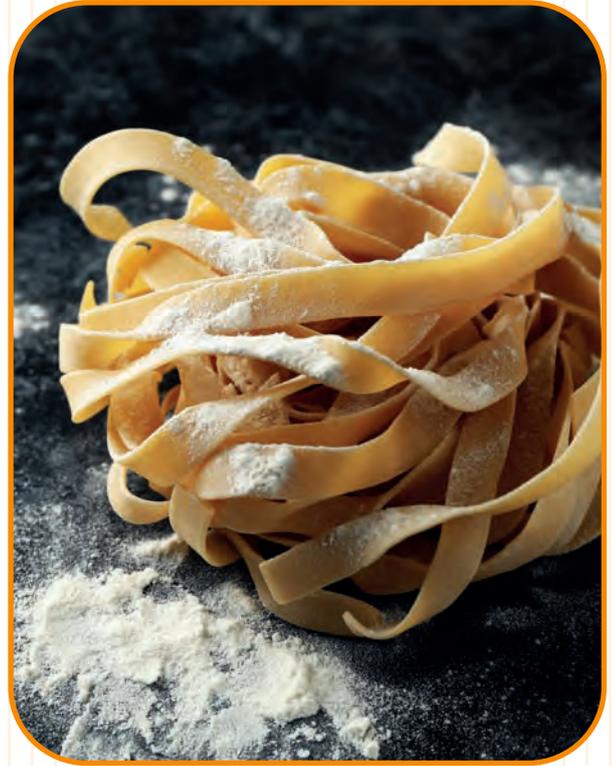
Packaging Options

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



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Noodle Flour



Physical and Chemical Properties	
Humidity Percentage	max. 14,0%
Protein	min. 12,5%
Percentage of Gluten	min. 29%
Sedimentation	min. 38
Ash	max. 0,6%
Water Absorption	min. 58%
Stability of dough	min. 12 minutes
Energy	110 cm ² (Extensograph)
Taste and smell	In particular taste and smell



Soft Noodle Flour

Physical and Chemical Properties	
Humidity Percentage	max. 14%
Protein	min. 12,0%
Percentage of Gluten	min. 27%
Sedimentation	min. 35
Ash	max. 0,6%
Water Absorption	min. 56%
Stability of dough	min. 9 minutes
Energy	90 cm ² (Extensograph)
Taste and smell	In particular taste and smell

Package Weights



Packaging Options

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



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Phyllo Flour



Physical and Chemical Properties	
Humidity Percentage	max. 14,0%
Protein	min. 13%
Percentage of Gluten	min. 30%
Sedimentation	min. 40
Ash	max. 0,55%
Water Absorption	min. 58%
Stability of dough	min. 13 minutes
Energy	120 cm ² (Extensograph)
Taste and smell	In particular taste and smell



Tortilla Flour

Physical and Chemical Properties	
Humidity Percentage	max. 14,0%
Protein	min. 12,5%
Percentage of Gluten	min. 27%
Sedimentation	min. 35
Ash	max. 0,60%
Water Absorption	min. 57%
Stability of dough	min. 11 minutes
Energy	100 cm ² (Extensograph)
Taste and smell	In particular taste and smell

Package Weights



Packaging Options

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



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Wafer Flour



Physical and Chemical Properties	
Humidity Percentage	max. 14,0%
Protein	min. 11,0%
Percentage of Gluten	min. 25%
Sedimentation	min. 30
Ash	max. 0,6%
Water Absorption	min. 56%
Stability of dough	min. 4 minutes
Energy	70 cm ² (Extensograph)
Taste and smell	In particular taste and smell



English Toasting Bread Flour

Physical and Chemical Properties	
Humidity Percentage	max. 14%
Protein	min. 12,50%
Percentage of Gluten	min. 29%
Sedimentation	min. 38
Ash	max. 0,55%
Water Absorption	min. 58%
Stability of dough	min. 11 minutes
Energy	110 cm ² (Extensograph)
Taste and smell	In particular taste and smell

Package Weights



Packaging Options

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



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Hamburger Flour



Physical and Chemical Properties	
Humidity Percentage	max. 14,0%
Protein	min. 13%
Percentage of Gluten	min. 30%
Sedimentation	min. 40
Ash	max. 0,55%
Water Absorption	min. 58%
Stability of dough	min. 12 minutes
Energy	120 cm ² (Extensograph)
Taste and smell	In particular taste and smell



Sandwich Flour

Physical and Chemical Properties	
Humidity Percentage	max. 14,0%
Protein	min. 12,0%
Percentage of Gluten	min. 28%
Sedimentation	min. 38
Ash	max. 0,60%
Water Absorption	min. 58%
Stability of dough	min. 9 minutes
Energy	100 cm ² (Extensograph)
Taste and smell	In particular taste and smell

Package Weights



Packaging Options

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



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Flour for Aqua Feed



Physical and Chemical Properties

Humidity Percentage	max. 14,0%
Protein	min. 12%
Percentage of Gluten	-
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



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