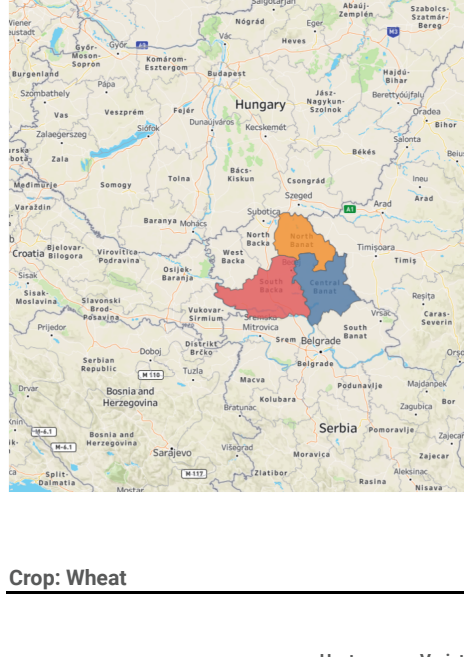


All our crops are organically produced, without the use of pesticides and artificial fertilizers. We track our goods by classifying them into three groups:

1. Certified organic crops marked with the /O suffix in LOTs.
2. Crops from newly certified fields in the conversion process, marked with the /Kx suffix in LOTs.
3. Crops we decided to sell without organic certificates, due to precautionary declassification or contamination, marked with the /NO suffix in LOTs.

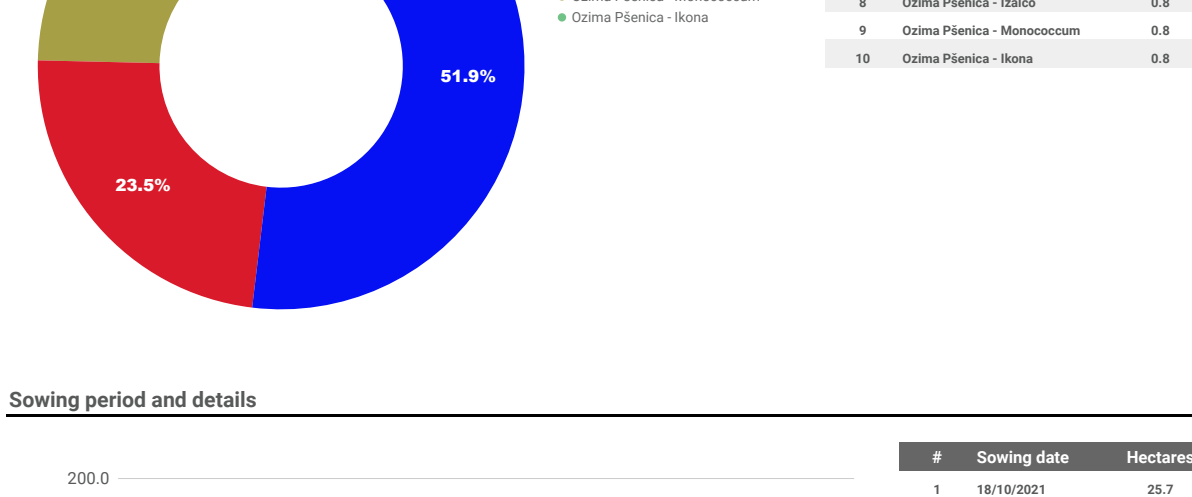
Location



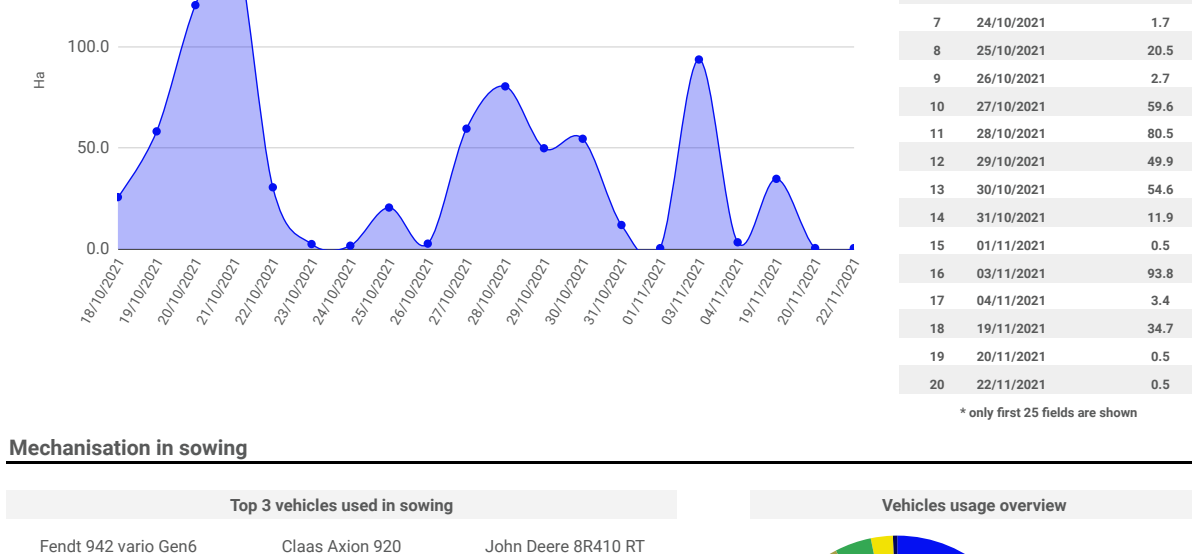
#	Plot	Seeded hectares	#	Plot	Seeded hectares
1	MU-51	94.79	21	MK-15	11.90
2	DJ-9	56.80	22	NK-26-9	11.59
3	NK-19_2	55.87	23	MU-3	11.04
4	DJ-12	49.87	24	DJ-101	10.47
5	SA-303-1	47.75	25	MU-22	0.45
6	SK-15-2	46.01	26	DJ-105	8.30
7	SK-16	44.79	27	DJ-103-1	7.63
8	SK-15-1	44.53	28	DJ-108	7.59
9	MU-2	31.27	29	DJ-104	5.17
10	MU-18	30.94	30	MU-108	3.24
11	DJ-10	29.35	31	MU-107	2.88
12	NK-20_1	26.92	32	MU-206_2	2.48
13	SA-304	24.72	33	MU-3	11.04
14	MU-42	20.32	34	DJ-102	2.22
15	MO-109	19.04	35	DJ-107	1.80
16	SK-10	16.03	36	NK-20_2	1.66
17	SK-7	15.70	37	MU-206-1	1.32
18	MU-12	14.16	38	DJ-103-2	1.11
19	DJ-106	12.51	39	MU-17-1	0.47
20	SK-9	12.00	40	MU-22	0.45

* only first 40 fields are shown

Crop: Wheat

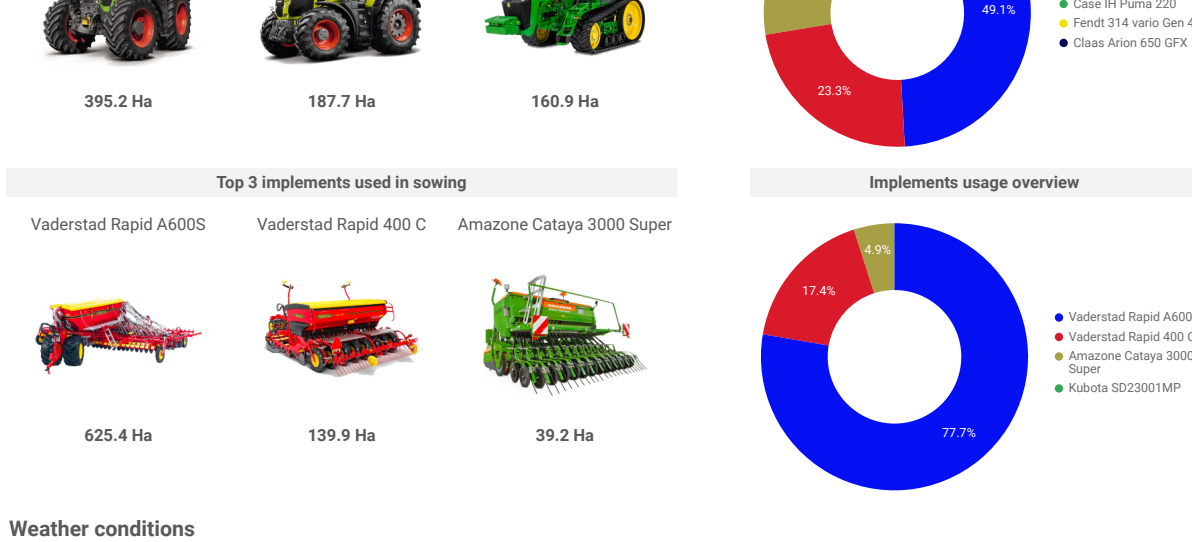


Sowing period and details



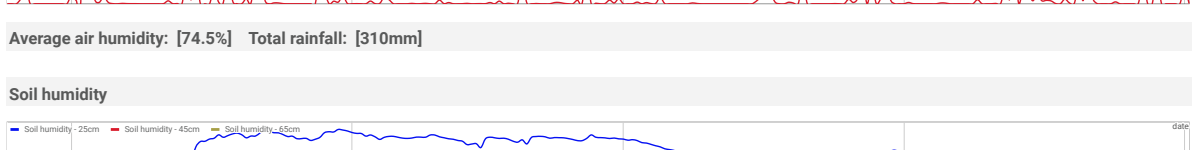
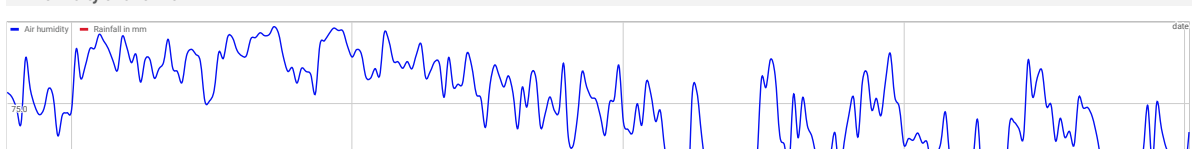
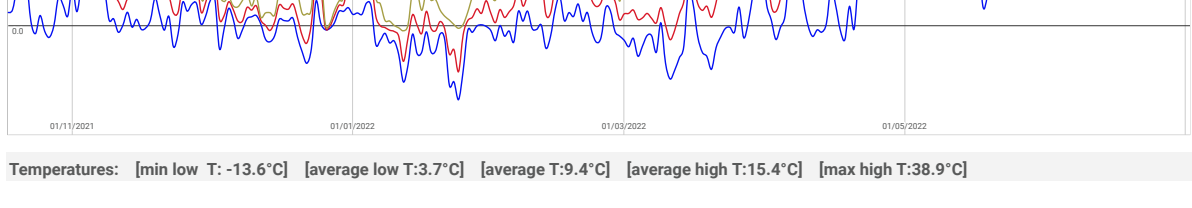
* only first 25 fields are shown

Mechanisation in sowing

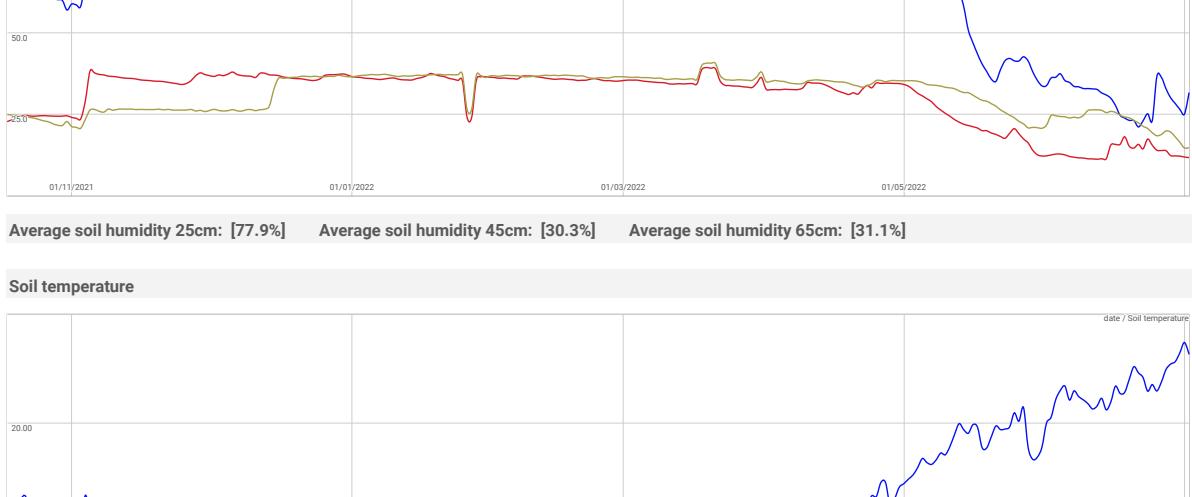


Weather conditions

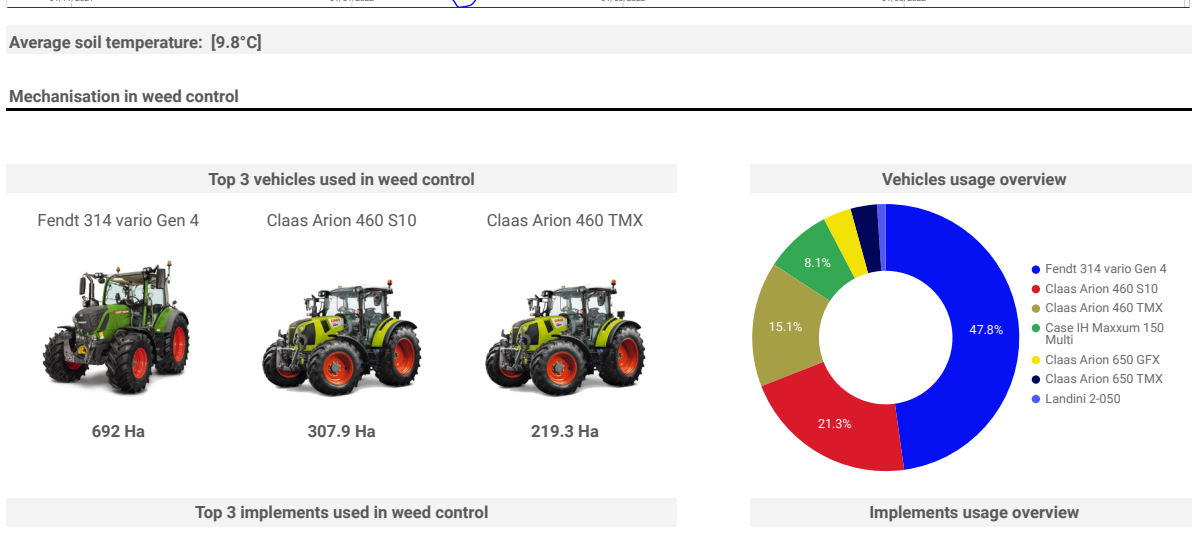
Sowing start date: 18/10/2021 Harvest end date: 02/07/2022



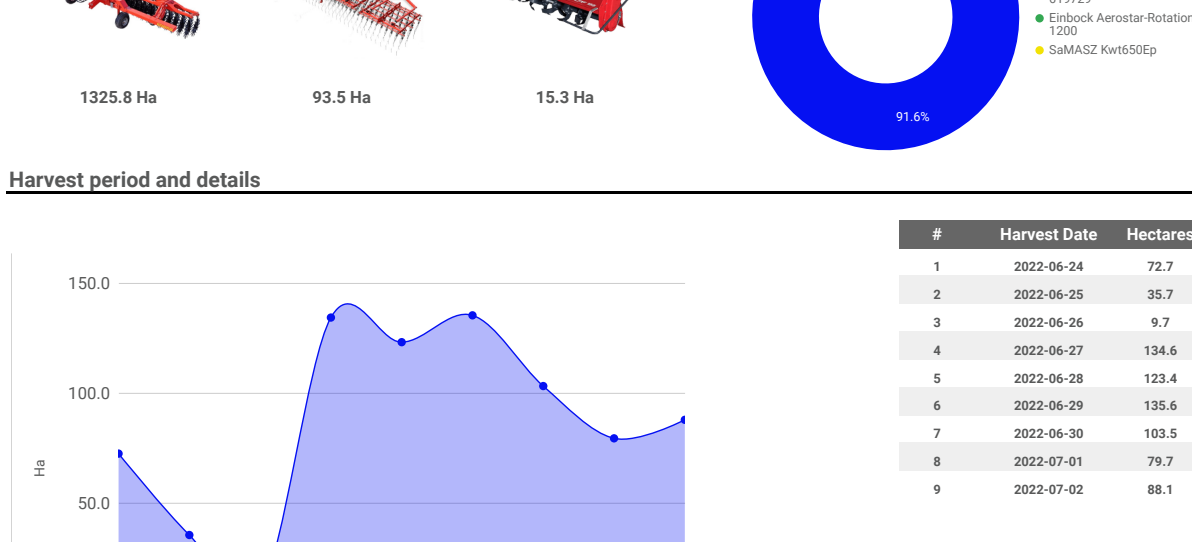
Mechanisation in weed control



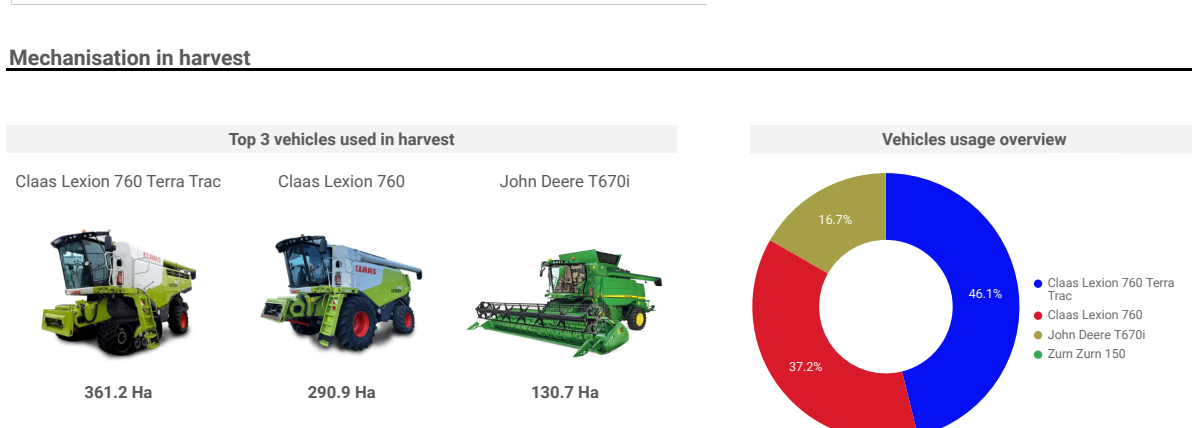
Harvest period and details



Mechanisation in harvest



Analysis results at the time of harvest



Our silo location



Specification

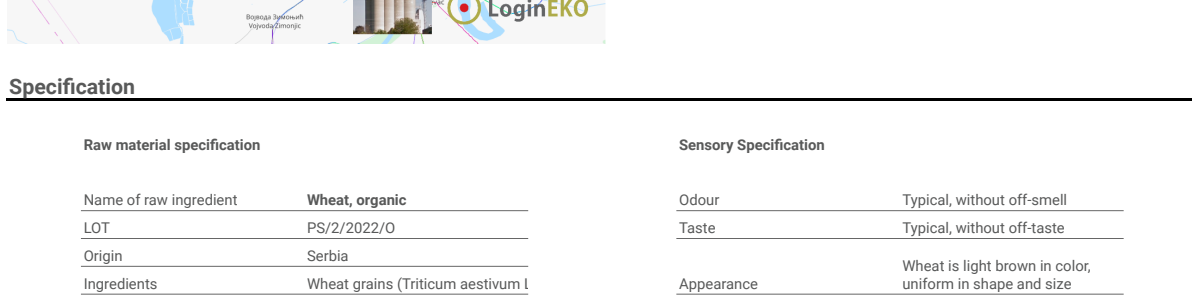
Raw material specification	Sensory Specification
Name of raw ingredient: Wheat, organic	Odour: Typical, without off-odour
LOT: PS/2/2022/O	Taste: Typical, without off-taste
Origin: Serbia	Appearance: Wheat is light brown in color, uniform in shape and size
Ingredients: Wheat grains (Triticum aestivum L.)	Physical specification
Production process: Drying and cleaning	Moisture (%): < 13
Nutritional values (average nutrition value per 100g)	Ash (%): < 2
Energy (kJ/kcal): 1529 / 360	Hectolitre mass (kg/ha): 78
Carbohydrates (g): 75	Total impurities (%): 3 - 3.5
-Of which total sugars (g): 2.9	Grains from other crops (%): n.d.
Proteins (g): 12	Broken grains (%): 1.9
Fat (g): < 2	White impurities (%): 0.95
- of which Saturated fat (g): < 0.5	Black impurities (%): 0.3
Salt (g): < 1	Weed impurities (%): 0.2
Microbiological properties	Ergot (%): 0.0
B. cereus (cfu/g): < 1.00 e2	Pests (nr./kg): n.d.
Coagulase+ Staphylococci (cfu/g): < 100 e2	Falling number (s): 385
E. coli (cfu/g): < 10	Sedimentation index (ml): 34
L. monocytogenes (cfu/25g): n.d.	Wet gluten (%): 23
Salmonella spp. (cfu/25g): n.d.	* n.d. - not detected
n.d. - not detected	Heavy metals
Mycotoxins**	Cadmium (mg/kg): < 0.1
OTA (µg/kg): < 5	Lead (mg/kg): < 0.2
AFLA B1 + B2 + G1 + G2 (µg/kg): < 4	Alveograph indicators of quality
AFLA B1 (µg/kg): < 2	Swelling index: 17.5
DON (µg/kg): < 1750	Resistance to extension (mm)H2O: 72
ZEA (µg/kg): < 100	Length of the curve (mm): 62
*Note: Limits are defined by EC No 1831/2006	Deformation energy (T04-J): 165
Farinographic indicators of quality	Configuration ratio: 1.2
Farinograph quality number (FQN): 55	Elasticity index (%): 55
Flour water absorption (%): 58	Extensographic indicators of quality
Dough stability (min): 0.3	Energy (cm2): 73
Dough development time (min): 1.6	Resistance to extension (EJ): 324
Dough softening degree (FJ): 82	Extensibility (mm): 138
Farinographic indicators of quality	Ratio: 2.04
Maximum viscosity (A.U.): 1480	GMO Status
Allergens	We hereby confirm that this product has been produced without the use of genetically modified organisms and/or any products derived from such organisms, so that declaration within the Regulation (EC) No. 1825/2003 and 1831/2003 is not needed. The country of its origin bans per law any products containing or products made of GMO.
Wheat and wheat derivatives: Yes	
Crustaceans and products thereof: No	
Eggs and products thereof: No	
Fish and products thereof: No	
Peanuts and products thereof: No	
Soybeans and products thereof: No	
Milk and products thereof: No	
Nuts: No	
Celery and products thereof: No	
Mustard and products thereof: No	
Sesame seeds and products thereof: No	
Sulphur dioxide and sulphites: No	
Lupin and products thereof: No	

STORAGE CONDITIONS

Store in a dry and cool place, away from direct sunlight. During transport, the product must be protected from damaging, moisture and contamination.

Depending on packaging, delivery can be done by Silo-tanks, backpackers, walking floor and/or curtainside trailers.

Login EKO certificates



*Please contact our trading team for the exact details on certified quantities and the certification documentation

Contact

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