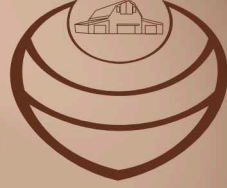


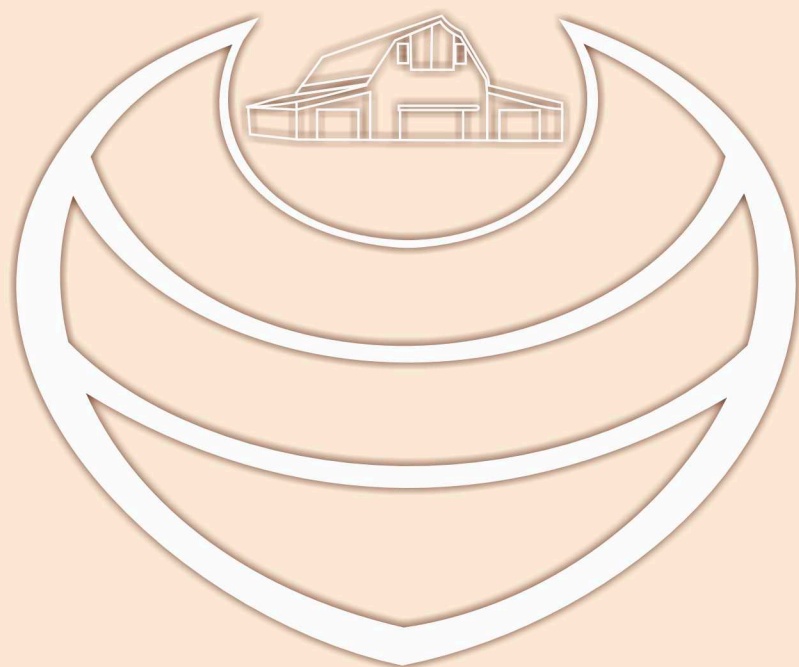
حیپ چسٹ گلوکوز



C.C.G Co.
Since 1990

CHI CHEST
GLUCOSE Co.

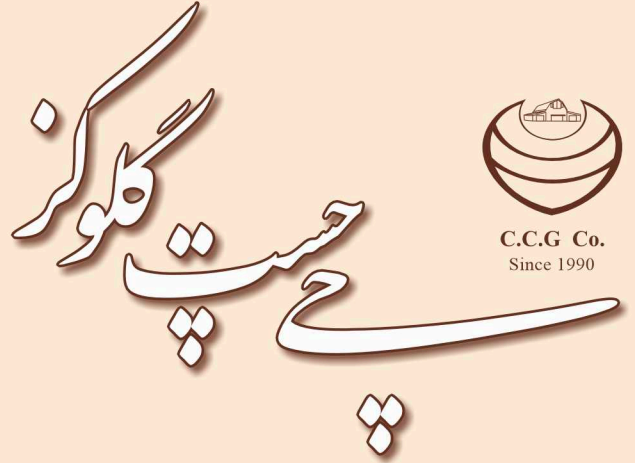
www.chichestglucose.com



C.C.G Co.



25 Years Ago
1990



Chi chest glucose company established in 1991 to provide all industrial of starch , gluten and glucose in 1993 it put into operation. In 2001 this company was reborn powerful the past with great change in managing and continued to produce offer re-equipped and increased all qualities and quantities with professional and perfect workers. in 2004 its manager received development permit from managing group and governmental organizations to extend company. In June of 1382 developments of company started by using of experts. In February of 2005 ended and started to produce in 2009-2011 some machineries of company were changed and were updated that caused to increase all qualities and quantity in products.

Quality Control Rule

Manager and workers of ChiChest company believed in this slogan “beating of producing is in the hands of customers “ design, producing, progress are 3 in separable part. All produce of quality related to satisfactory of customers. Essential procedures are in below:

- Knowing of customer needs, related to use of products by them
- Establishing professional managing system to improve products
- Defining essential techniques for headers and all measurable indexes
- Increasing all qualities machineries
- Increase knowledge of workers by establishing classes

Manager of company expects to all the workers to undertake these producers so company an progress better than past.

Management

Quality Control

- Increasing qualities of products for satisfactory of -customers and competition in market
- Establishing managing system for better benefiting from.
- Increase skill and knowledge of workers to produce better products through learning. Producing products based on national and international standards.
- Knowing about needs of customers and taking advantage of their suggestion.





Analysis of Starch of wheat flour (commercial A- Starch)

Num	Specifications	Agreement Reng
1	Moisture	Max %14
2	Total Ashe	Max % 0/23
3	Ash insoluble in asid	Max % 0/05
4	P-H	4/5-7
5	Acidity (For 10 grams of starch)	Max 3
6	Protein	Max %0/5
7	Fat	Max %0/2
8	Remaining after sifting No100	Max 15%
9	Foreign material	Neg
10	Arsenic	Max 1ppm
11	Plumbum	Max 0/2ppm
12	Cadmium	Max 0/2ppm
13	Total count of microorganism	10 ⁴
14	Bacillos Ceruse	10 ³
15	Coliform	Max 50
16	Colestridume Sulphat	Max 10
17	Eshershia coly	Neg
18	Yeast & Mold	7×10 ²
19	Thermophile bacteria spores were counted in 10 g	125
20	Spoilage without gas bacteria spores were counted in 10g	50
21	Thermophile anaerobic bacteria spores were counted in 10g	Max 10
22	Aflatoxin B1	Max 5
23	Total Aflatoxins	Max 15
24	Ochratoxin A	Max 5
25	Deoxynivalenol	Max 1000
26	Zearalenone	Max 200
End use Industrial uses & food		Prod . Licence from I.R.I.FDO 12/12283
Packing: Bags covered by 2 layers polyethylene (25kg) or bags covered by 2 layers paperbags laminated PP (25kg)		



What is starch ?

Starch is a polysaccharide is saved in root, bud, seed of plants , when units of sugar or monosaccharide in carbohydrate are more than 10 unit, its called polysaccharide .

When carbohydrate has one unit of sugar like starch its called cellulose homopoly saccharide and it has more than one unit like hemicellulose its called metropolis saccharide starch is a homopoly saccharide in andosperm has seeds .

Starch may hydrolyze to glucose and produce energy for body of man.

Glucose is necessary for brain and nerve system when we used it products 4 gallery per in one grams.

Seed of starch or granule are long chine of glucose polymers that are not solveing in water.

Against of small molecule of salt and sugar, long polymers are not solvers.

Granols of starch change to sospansiom in water when uncooked granolas of starch absorbs water become larger, swelling of granolas during baking of starch is improvement and couse to become starch, it used as viscosity.

Specialties of food product dentify by starch source temperature, viscose of starch. In formulation and usage of mixtures like sugar and acid with starch . the importance of starch and usage of it in nutritious industry. Al kind of starch and diet products, produce with short chain and medium chain that produce during breaking of starch used in salads, dissert. For example wheat and potato starch and maltodecstrine taipoka used as oil.

This products have a nice toste in our mouth, in comparison with oil, they have low calorie.



Usage of starch

Starch used as initial substance in many nutritious industries for any usage is used special starch

- In production of dextrose, dextrin, liquid glucose, kind of syrup initial substance is starch.
- In production of (Fool themselves) initial and essential substances starch.
- Starch increases colody system and viscosity of it
- In bakery powder and improvement of baking its used.
- In mayonnaise for protecting, oil of amolsyoun and grape vinegar its used
- In biscuit and crakers for improvement of tissue and control of PH its used.
- In cooking before molding for prevention of sticking paste to mold, its used.
- In production of all types of soups as viscosity
- In conserve, producer meat products in freeze foods, in biscuit and cakes cocoa, ice-cream

Fool themselves chewing gums, pastilles, coffee Candace milk, mustard, its used

- In addition to in all drugs formula, its used
- Also all kind of starch in production of:
- Animal foods, weaving, oil well, digging, productions of sticking paper , makeup powders.



What is gluten of wheat ?

Amount of gluten determines quality of wheat red wheat that rise in spring and fall. Have most gluten because of that baking of bread is important than it.

Paste that has gluten is the best one because it has elastic form and has a lot of quality for baking bread related to quality and quantity of gluten in paste of bread.



Quality of gluten is important to increase volume of bread wheat had a lot of gluten and in baking have a high quality, quality of it cannot replace with quantity because wheat have with qualified gluten have a unfixed flour, some of glutens in wheat related to wheater but with modified seed we can increase its quality

The wheater causes to effect white materials in wheat a large amount of gluten is got in warm parts of country, weather effect about 70% of gluten and type effects about 30% of it.

In baking quality of gluten is as important as its quality . quality of it related to its resistance against press out of gases of fermentation and resistance agains high volum and softness of paste . in other words paste might not becomes soft early so , air in paste dosent break early and it gets more volume. In ferment of pastemust ferment mostly, there are a lot of cases and so bread has large volume.

Gluten has two parts:

Glutenin (liquid in powerless) and gliadin (liquid in powerful alcohol) glutenin causes paste to be stickly and gliadin causes paste to be elastic. For separating gluten in the starch we use gluten glotamic machine for separating glutenin and glialink use. Gloton santifuse in high level qualified paste has equal amount of two parts.

How is obtained gluten of wheat ? protein of wheat has elastic and flexible characteristic and it is produced from wheat flour paste.

After washing paste by water, starch of it exites and collection of complexed protein (gluten gliadien mezonin) is obtained.

This protein is seprated by machine and is washed and is obtained paste. After during we obtained light color or light brown yello powder. That has natural tested.





Analysis Of Gluten of Wheat flour (Layegh Gluten)

Num	Specifications	Agreement Range
1	Humidity	Max % 10
2	Protein (N*6.25) in % dmc	Min % 80
3	Protein (N*6.25)	Min %75
4	Fat	Max %2
5	Raw Fibre	Max %1/5
6	P-H	5/8-6/4
7	Aerob	Max 5x10 ⁴
8	Sulphit Reductase Colestridium	Max50
9	Mold	Max10 ²
10	Coliform	Max10
11	Eshershiacoly	Neg
12	The particle size below 250 micrometer sieve	Min 95%
13	Ash	Max 2%
14	Water uptake per gram	Min 1/3
15	The particle size of 180 micrometer sieve	Max 25%
16	malleability of gluten dough	Elastic (active)

Prod . Licence from I.R.I.FDO 12/11473 End use:Spageti-Meat products,bakery & protein improver

Packing: Bags covered by 2 layers Polyethylene (25kg) or bags covered by 2 layers paper bags laminated PP (25kg)



Gluten Usage

wheat gluten is important in the nutritious industry, it used in cooking of bread cookies, enrich of spaghetti flour, baby foods, large breads and meat products like sausages, kielbasas as production.

- In preparing of amino acid chewing gums as active unit and cleaning materials.
- In production of stick and production of carton, drugs, bands and cleanings, its used
- In liquors production (colas) tonics, as raw material, its used.

Active gluten replaced with protein and in many products and kazinat similar products is used. Gluten is used in pizza paste for suitable volume. Suggestion for amount of gluten in wheat and wheat flour related to quality of flour and types of products its between 3-5% (percent) weight of flour.

Specialty of wheat gluten : indeed, operation of gluten in wheat causes to volume of bread and it has important role in quality of flour.

Active gluten of wheat can absorb two times as much its weight and it remains in final products, it caused to increase efficiency. Its moisture causes to delay stale.

Gluten traps gases causes to increase volume of bread. gluten in watery foods has joined role also is used as relish.

Gluten causes to elastic of paste and mixes easily
When it becomes dry retain to beginning characteristic .

- Gluten is used in related activities without warning in compote or freeze products
- Gluten causes to improve taste of bread
- Gluten causes to increase protein of flour
- Gluten causes to improve color of bread
- Gluten causes to softness of bread



Ability of exiting water from gluten:

Gluten can absorb water about 2-1.5 times as much as its weight. For absorbing of water in the beginning levels, its need time because:

1 Paste needs time about 1 min to moist gluten molecules we know parts of gluten are surrounded by parts of flour. First, water in the paste moistens all part of flour slowly. And parts are moisture, then gluten moistens. In this stage water is in the surface of gliadin and glutenin can join them.

2 So molecules of gluten in large and some part of water go to amino acid (essential peptide) and are saved there because of dryness we need more exiting water in paste because of whatever we said before we conclude that ability of exiting water from gluten is attractive stage properties of gluten in wheat is different and related to genetic. Quality and quantity of gluten related to weather chemical fertilizer, here is relationship between raw protein and amount of gluten.

During of wall reports:

There is relationship between gluten and its quality. Glutenin is determinant in paste because unliquid with volume of product, proteins factor in the water have relationship by use of revival materials persistence of paste in front of elastic of gluten decreases, but by use of oxides, gluten has power and its elastic for decreases.

Gluten in the wheat flour causes to softness of paste and can oxidize to disulfide so we conclude that by adding acid as ascorbic we can effect to gluten in the flour





Ultra filtration glucose



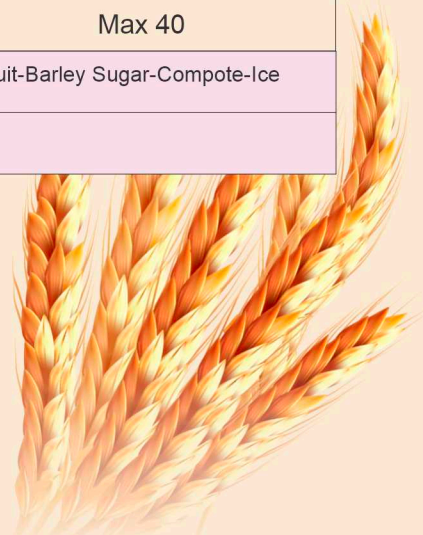
Analysis of Liquid Glucose (Azargan Glucose)

excellent Glucose

Num	Specifications	Agreement range
1	Taste	sugary
2	Odor	Odorless
3	Transparency of excellent Glucose	85-90
4	Color	Colorless to bright yellow
5	Foreign material	Negative
6	Appearance	Transparent
7	Starch	Negative
8	Dried Materials (gr %)	Min 78
9	DE (Dextrose Equ.)	38 - 42
10	PH	4/5 - 5/5
11	Brix	Min 80
12	Sulphate Ashes	Max 0/2
13	Sulfur dioxide	Max 10
14	Arsenic	Max 1
15	Pb	Max 0/2
16	Mold	Max 10
17	Eshershia coly	Negative
18	Yeast (CFU/gr)	Max 10
19	Aerob (CFU/gr)	Max 100
20	Hydroxy Methyl Furfural	Max 40
Packing : 50 kg Polyethylen Barrel		End use : Toffy-Chocolate-Biscuit-Barley Sugar-Compote-Ice Cream & Confectionary
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1693



Usage of liquid glucose In nutrition industry:

- a. Sweet maker
- b. Stabilization of moisture
- c. Softness ability
- d. Characteristic and modifier in brown activity
- e. Prevention of chiristality
- f. Modifier of sweet taste
- g. Increase of vescolity
- h. Protecting of coloiedy system
- l. Controlling amount of Ice crystals
- j. Increase of osmose pressure
- k. Keeping waterin products
- l. Decreasing freezing rate
- m. Constancy of coloiiek of system
- n. Improvement or change taste
- o. Improvement color
- p. Having nutrition value and ideal relish for cookies biscuits, Ice-cream, Jam
- q. Valuable mixture for vitamins that produces energy



Usage of liquid glucose In nutrition industry:

1. Baking industry it causes to delay stale of bread and its source of fermentation increase calory
2. In biscuit, cake, cooking is as sweet maker and bright volume and couse to have light brow color on products
3. Chocolate and candy : usage of this sugar causes to prevent cristalision. So our products is clear and have allergy time. Keeping and a good taste and organoliptic .



4. Break fatty grains and extrudates: as coating products covered them so cause to be non-zym protect figure brightening surface, prevent to brown reactions inter moisture to the products.
5. Liquors products: Used as sweet effect / gave nice taste / cause to viscosity and briks
6. Juice : used as sweet maker and improving of briks
7. Production of compots: used as sweet makers and increased shelf life prevent of crystallization and undesirable sweetness
8. Ice-cream : used as sweetness maker and gave nice taste to product.
9. Jam and jelly: used as sweet maker to the products and products long lasting briks and viscosity and decrease aw and moisture activities.
10. Fresh fruits : used as cover and preventor of becoming brown and gave a bright surface to them, that caused to be attractive.
11. Meat: used as source of vitamin E and antioxidant in the last stage of meat product added to meat cause to prevent of rancidity and change in color .
12. Tomato products: used as sweet maker and concentrator characteristic of liquid glucose:



Ecology Is A Divine Gift Taht We Like It

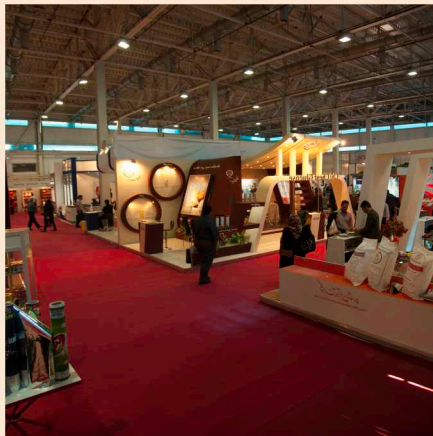
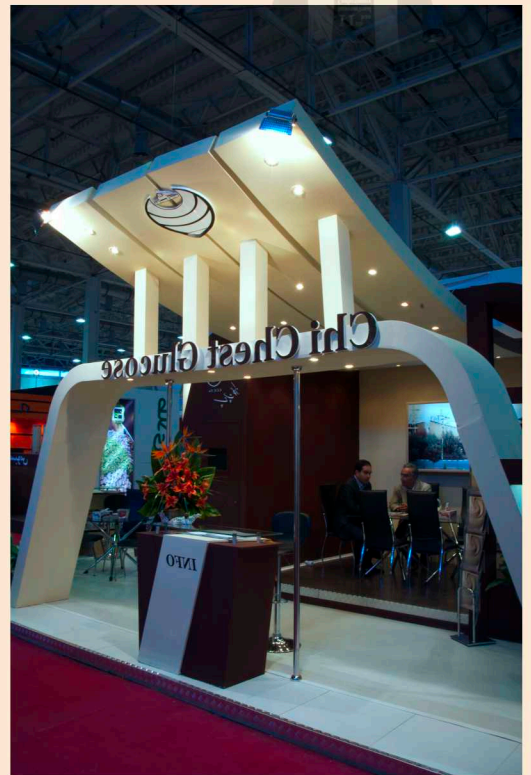
Chi chast glucose company

In order to protect the environment and review the problems and solve them in the best way to ensure a clean and healthy environment ; the company in 1393 using research findings in the research and development unit by uding of modern technology start to build, the installation of water refinery systems after factory output and has committed itself to protecting the environment for a better future.





Eleventh International Exhibition of Iranian sweets and chocolates 2012



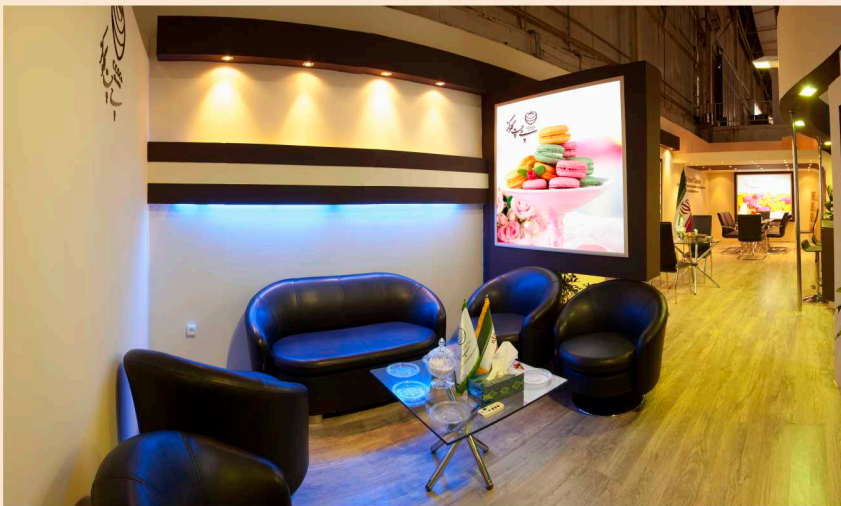


Twelfth International Exhibition of Iranian sweets and chocolates 2013





Thirteenth International Exhibition of Iranian sweets and chocolates 2014





Fortheen International Exhibition of Iranian sweets and chocolates 2015





Fifteen International Exhibition of Iranian sweets and chocolates 2016





Sixteen International Exhibition of Iranian sweets and chocolates 2017



Participation in international exhibitions in the years sweets and chocolates



چی جوس
Best Glucose





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