

Increase of 60 thousand tons of wheat silos capacity in Mazandaran

Managing director of grain and trading company of 2nd region of the country announced the increase of 60 thousand tons of wheat silos capacity in Mazandaran.

According to Isna Mazandaran, Mohammad Jafari at a meeting of the Mahmoudabad Meal and Bread Workshop, stating that the goal of standardizing the storage of wheat has been its quality control, stated that there were about 2,200 tons of prepared silos in Mazandaran This year, 60 thousand tons were added to the capacity of these silos.

He stated: 2 silos prepared in the year of production and employment prepared that will be opened at the agricultural week.

Managing director of Iran's Grain and Commercial Services Company 2nd region pointed out that one third of the country's wheat needs to be produced internally, said wheat imports are unlikely this year, and we hope that wheat production will continue and healthy wheat will be available to the public.

Jafari said: "In the year of the resistance economy, there were projects to reduce waste and increase the quality of wheat and flour, which was done according to the forecasts, and one kilo of foreign wheat was not added to the country's production.

He emphasized that one of the goals of the Islamic Republic of Iran is self-sufficiency in four wheat, sugar, rice and oil products, adding: "Wheat is a priority and, with proper management, this can be properly addressed in the province's machinery. The result.

Managing director of Cereal Company and Business Services Zone 2 of the country said that one of the important projects in the topic of improving the quality of flour and bread is the grading of bakeries and said: By rating the bread and bread quality it is possible to control the loose quality of this product and the status of the bakery Made the situation in the province desirable.

He added: "Currently, 4,200 bakeries are active in the province, which needs to place bakeries in grades 3 and 4 to 1 and 2, and to create favorable conditions."

Jafari, saying that the per capita need for bakery in the province is twofold, said that, with the creation of each new bakery, two old bakery should be closed and the authorities are seeking to control the situation in the city by observing the laws, and each bakery is allowed to obtain permission The governors of that city will be built.

He mentioned the education debate as one of the top priorities in the field, saying: Last year, 500 people were trained correctly, and Mahmoodabad's quota for this training is about 60 people.

Jafari stated that 70 percent of the bakeries in the Mazandaran area are dual-burned, saying: "The dual burning of bakeries is one of the important issues in Mazandaran, which responds to the needs of people in times of crisis."

Managing director of the corn company and business district 2 of the country said: "Last year and the second cold crisis in the province was not a problem in the supply of bread, and the city of Mahmoudabad has entered the debate with two cylinders in the past year.

In the end, the responsible person pointed out the importance of health in the grading of bakeries, saying that the presence of baking soda and salt in bread that is in good health is very important and should be followed up seriously.