

TEHRAN BAKHTAR FLOUR MILL Co. was established about 60 years ago and since then has been always a leader brand in Iran Flour Milling industry.

This company has more than 600 MT capacity per day and serves as a main source of flour in Tehran and other cities.


We have experience and expertise enough to provide consistent quality products for any purpose and any tonnage.

There are a lot of awards and acknowledgments granted to this company and has been ranked among the best millers for decades.

We are ready to provide products and services for customers abroad and exchanging our scientific outcomes and knowledge in addition to our products



TEHRAN BAKHTAR
Flour mill Co.

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Strategic location in the center of Tehran City

We are located in a very reachable distance to our customers and grain distribution centers by which providing customer service is easier.



Multipurpose Intake with dust remover system

Equipped with four wheat incoming intakes, hydraulic unloading jacks, well designed dust removing system enables us to unload the wheat with high quality and efficiency



Blending system with concrete Silos

We have the ability to blend different kind of wheat to reach a very suitable quality of raw material for each production order.

Two separate cleaning systems

We have two high tonnage cleaning lines with the best machinery and unique efficiency to remove any foreign material from the wheat.



Steel Storage Silos 20,000 MT Capacity

Westeel Canadian storage silos equipped with blending system for long-term storage of grains.



Two separate high capacity production lines

There are two separate productions in our factory:

1. Ocrim Italian technology - 450 MT per day
2. Alapala Turkish technology 200 MT per day

We produce any kind of flour for bakery, pasta, confectionary and specialized flour for big clients



Packing system

We have 3 packing systems which enables to pack different flour types simultaneously. We deliver both in P.P packaging and bunker.



Sophisticated Laboratory

Our laboratory has 3 different sections for testing the product for different aspects (Chemical -physical and biological). We also have a bakery unit to test the baked product quality.



Management Systems

To be one of the leaders in the market in not happening just by machinery. It needs professional processes, systems and attitudes. We have always implemented the best methodologies and standards in different work areas.. We have many local and international awards and certificates on:

- ✓ Branding
- ✓ Consumer right
- ✓ Quality Management Systems
- ✓ Food Safety Management Systems
- ✓ Environmental Management Systems
- ✓ Milling practice

