	UN RATIONS STANDARD	DATE: 30/10/2011
	FLOUR WHITE ALL PURPOSE	ED No: 01
	CODE: UNSTD-COM 2148	Page: 1 of 2

1. PRODUCT NAME

FLOUR WHITE ALL PURPOSE

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



All-purpose wheat flour is flour that has been prepared from common wheat of the species *Triticum aestivum* L. or club wheat; *Triticum compactum* L. or a mixture of the two species, which is obtained by a grinding and milling process in which the germ and bran are partly removed and the remainder is reduced to a suitable degree of fineness.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

All purpose wheat flour shall be prepared from clean sound wheat grains.

3.2. OTHER PERMITTED INGREDIENTS

4. PROCESSING

Processing

- 4.1. CODEX "CAC/RCP 1-1969, Rev. 4-2003; Code of Practice- General Principles of Food Hygiene including annex on HACCP systems and guidelines for application.
- 4.2. CODEX STAN 152-1985 CODEX STANDARD FOR WHEAT FLOUR


5. MICROBIOLOGICAL CRITERIA

FOOD SAFETY PARAMETERS	MAXIMUM LIMITS
<ul style="list-style-type: none"> The product shall comply with any microbiological criteria established in accordance with Codex Guideline CAC/GL: 21-1997 "Principles for the Establishment and Application of microbiological criteria for food; The product shall be free from microorganisms in amounts which may represent a hazard to health and shall be free from any substance originating from microorganisms in amounts which may represent a hazard to health. 	

6. CHEMICAL CRITERIA

SAFETY PARAMETERS	MAXIMUM LIMITS
Moisture Content (Max)	14% (m/m on dry basis)
Total Ash content (Max)	0.7 % (m/m on dry basis)
Acid insoluble ash (Max)	0.05 % (m/m on dry basis)
Fat acidity (mg KOH per 100g flour; Max)	50 (m/m on dry basis)
Protein content (N x 5.7) (Min)	7.0% (m/m on dry basis)
QUALITY PARAMETERS	MAXIMUM LIMITS
N/A	

7. PHYSICAL CRITERIA

	UN RATIONS STANDARD	DATE: 30/10/2011
	FLOUR WHITE ALL PURPOSE	ED No: 01
	CODE: UNSTD-COM 2148	Page: 1 of 2

PARAMETER	LIMITS
Appearance and colour	The flour shall have a characteristic white or cream colour characteristic of either bleached or unbleached flour
Odour	The flour shall possess a natural wheat flour odour and shall be free from abnormal odours, Shall have no stale, rancid or "rope" or "mouldy" odour;
Foreign matter	The product shall be free from foreign matter including any filth and live or dead insects;
Granularity	98% shall pass through a No. 70 sieve.

8. CONTAMINANTS

- 8.1. The product shall comply with maximum residue limits established by Codex Alimentarius (See: CAC / MRL: 2009 Maximum residue Limits (MRLS) for pesticides).

9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	364 Kcal
Carbohydrates	76 g
Protein	10 g
Fat	1 g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Close weave cotton bags with a strong tightly sealed plastic bag liner.or equivalent packing that maintains the integrity ,sanitary and organoleptic qualities intact and withstands the rigors of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages, and withstands the rigors of transport and handling.
Primary packaging net weight	Up to 10 Kg.
Warranty at delivery location	2 Months.

11. LABELLING

- 11.1. UNSTD-GEN-02 "UN Product Labelling"

12. OTHER REQUIREMENTS

- 12.1. UNSTD-GEN-03: "UN Inspection"
12.2. UNSTD-GEN-04: "UN Certification"