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	FLOUR CASSAVA		ED No: 03
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1. PRODUCT NAME

FLOUR, PLANTAIN

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Cassava flour is a product prepared from edible cassava (*Manihot esculenta* Crantz). The flour is prepared from dried cassava chips or paste by a pounding, grinding or milling process followed by sifting to separate the fibre from the flour. In case of edible cassava flour prepared from bitter cassava (*Manihot utilissima* Pohl), detoxification is carried out by soaking the tubers in water for a few days, before they are dried in the form of whole, pounded tuber (paste) or in small pieces.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Cassava

Edible cassava flour may be fortified with micronutrients or macronutrients.

3.2. OTHER PERMITTED INGREDIENTS

Food Additives: See Codex General Standard for Food Additives (GSFA) Database and where permitted, only those individual additive(s) indicated for the product shall apply and only within the limits specified.

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 176-1989 CODEX STANDARD FOR EDIBLE CASSAVA FLOUR
- 4.3. CAC/RCP 73-2013 CODE OF PRACTICE FOR THE REDUCTION OF HYDROCYANIC ACID (HCN) IN CASSAVA AND CASSAVA PRODUCTS

5. MICROBIOLOGICAL CRITERIA

FOOD SAFETY PARAMETERS


- 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	≤ 10 %
Hydrocyanic acid content	≤ 10 mg/Kg
Aflatoxin	≤ 10 µg/Kg
QUALITY PARAMETERS	LIMITS
Dietary fibre	≥ 7.5 % (m/m basis)
Ash	≤ 3 % (m/m basis)

7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Texture	Fine or course powder

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Odour	Free from abnormal flavours, odours, shall have no stale, rancid or “rope” or “mouldy” odour;
Colour	Cream
Foreign matter	The product shall be free from heavy metals in amounts which may represent a hazard to human and foreign matter including any filth and live or dead insects.
Granularity	90% of the fine flour shall pass through a sieve of 0.6-mm; or 90% of coarse flour shall pass through 1.2-mm sieve.
Storage and Transport Temperature	15°C to 25°C

8. CONTAMINANTS

- 8.1. The product covered by this Standard shall comply with the Maximum Levels for contaminants that are specified for the product in the General Standard for Contaminants and Toxins in Food and Feed (CODEX STAN 193-1995).
- 8.2. 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	358 kcal
Carbohydrates	86.2 g
Protein	1.6 g
Fat	0.7 g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade plastic sealed or equivalent recyclable/ biodegradable packaging that maintains the integrity, sanitary and organoleptic qualities of the product and withstands the rigor 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	From 1 Kg to 3 Kg.
Warranty at delivery location	Minimum 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”