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|--|-----------------------------|--|------------------|
|  | <b>UN RATIONS STANDARD</b>  |  | DATE: 01/04/2024 |
|  | <b>FLOUR CHAPATTI ATTA</b>  |  | ED No: 03        |
|  | <b>CODE: UNSTD-COM 2144</b> |  | Page 1 of 2      |

## 1. PRODUCT NAME

FLOUR CHAPATTI ATTA

| PRODUCT RISK |        |      |
|--------------|--------|------|
| LOW          | MEDIUM | HIGH |

## 2. DESCRIPTION



Flour Chappati, Atta is the product prepared from grain of durum wheat (*Triticum durum Desf.*) and Aestivum (*Triticum Aestivum L.*), by finely grinding or milling processes in which the bran and germ are retained.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

Flour Chappati, Atta

Optional: it 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 178-1991 CODEX STANDARD FOR DURUM WHEAT SEMOLINA AND DURUM WHEAT FLOUR

## 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                | ≤ 12 %                      |
| Total Aflatoxins, Aflatoxin B1  | ≤ 4 µg/Kg; ≤ 2 µg/Kg        |
| Ochratoxin A                    | ≤ 3 µg/Kg                   |
| Deoxynivalenol (DON)            | ≤ 750 µg/Kg                 |
| Zearalenone                     | ≤ 75 µg/Kg                  |
| QUALITY PARAMETERS              | LIMITS                      |
| Total Ash content               | ≤ 2.1 % (m/m on dry basis)  |
| Dietary fiber                   | ≥ 8.0 % (m/m on dry basis)  |
| Protein content (N x 5.7) (Min) | ≥ 11.5 % (m/m on dry basis) |

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## 7. PHYSICAL CRITERIA

| PARAMETER                         | LIMITS  |
|-----------------------------------|---|
| Appearance and colour             | The flour shall have a characteristic white or cream colour characteristic.   |
| Odour                             | The flour shall possess a natural Atta 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, heavy metals in amounts which may represent a hazard to human health; |
| Granularity                       | Min 80% shall pass through a 315 micron silk gauge or a manmade textile 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        | 363 kcal                    |
| Carbohydrates | 73 g                        |
| Protein       | 12 g                        |
| Fat           | 2.5 g                       |

## 10. PACKAGING

| PARAMETER                     | LIMITS   |
|-------------------------------|--|
| Primary packaging             | Food grade plastic sealed bags or equivalent biodegradable packing that maintains the integrity and organoleptic qualities of the product and withstands the rigors of transport and handling 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 rigor of transport and handling.  |
| Primary packaging net weight  | From 1 Kg to 20 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"