

	UN RATIONS STANDARD		DATE: 01/04/2024
	FLOUR PEARL MILLET		ED No: 04
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1. PRODUCT NAME

FLOUR PEARL MILLET

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Millet flour is obtained from mature, sound, ungerminated, whole kernels of pearl millet (*Pennisetum americanum* L.) through a process of milling during which the germ is removed to a large extent and the endosperm is reduced to a sufficiently fine powder.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Pearl millet

Optional: Flour Pearl millet 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 170-1989 CODEX STANDARD FOR PEARL MILLET 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	≤ 11 %
Total Aflatoxin, Aflatoxin B1	≤ 4 µg/kg, ≤ 2 µg/kg
QUALITY PARAMETERS	LIMITS
Protein (Nx5.7)(min)	≥ 8.0 % (on dry basis)
Fat	≤ 5 % (on dry basis)
Ash (in range)	0.8 - 1 % (on dry basis)
Dietary fiber	≥ 3.0 % (on dry basis)

7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Texture	Fine powder.
Odour	Free from abnormal odours.

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Colour	Pale yellow.
Foreign matter	Free from foreign matter including any filth and live or dead insects.
Granularity	Fine flour, min: 100% shall pass through a 0.5 mm sieve, or Medium flour, min: 100% shall pass through a 1 mm sieve
Storage and Transportation 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	373.7 kcal
Carbohydrates	73.3 g
Protein	10.0 g
Fat	4.5 g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Closely woven cotton bags with a tightly sealed plastic bag liner 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 the integrity of the primary packages and withstands the rigors of transport and handling.
Primary packaging net weight	From 1 Kg to 5 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"