

	UN RATIONS STANDARD		DATE: 01/04/2024
	FLOUR WHITE ALL PURPOSE		ED No: 04
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1. PRODUCT NAME

FLOUR WHITE ALL PURPOSE

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



All-purpose wheat flour is prepared from grain of common wheat of the species *Triticum aestivum* L. or club wheat; *Triticum compactum* Host., or a mixtures thereof, by grinding or milling process in which the germ and bran are partly removed and the remainder is comminuted to a suitable degree of fineness.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Wheat flour.

Optional: Wheat 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 152-1985 CODEX STANDARD FOR 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 Aflatoxin ; 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	≤ 0.5 % (on dry basis)
Acid insoluble ash	≤ 0.05 % (on dry basis)
Fat acidity	
(mg KOH per 100g flour) OR	≤ 50 (on dry basis)
(mg H ₂ SO ₄ per 100g flour)	≤ 70 (on dry basis)
Protein content (N x 5.7) (Min)	≥ 7.0 % (on dry basis)

7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Appearance and colour	The flour shall have white or cream colour characteristic of either bleached or unbleached flour.

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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% or more shall pass through a 212 micron (No. 70 sieve).
Storage and Transportation Temperature	15°C to 25°C

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).
- 8.2. 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).

9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	364 kcal
Carbohydrates	76.3 g
Protein	10.3 g
Fat	1.0 g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade biodegradable plastic sealed or equivalent packing that maintains the integrity and organoleptic qualities of the product 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	From 1 kg to 10 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”