

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

FLOUR WHOLE WHEAT

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Whole wheat flour is prepared from common wheat of the species *Triticum aestivum* L. or club wheat; *Triticum compactum* Host., or a mixtures thereof by grinding and milling process with 100% extraction rate, the germ and bran are not removed and the product is reduced to a suitable degree of fineness.

Whole wheat flour shall be prepared from clean sound wheat grains.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Whole wheat grains

Optional: Whole-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.


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

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	≤ 2.5 % (on dry basis)
Acid insoluble ash	≤ 0.10 % (on dry basis)
Protein content (N x 5.7)	≥ 11 % (on dry basis)
Dietary fibre content	≥ 10 % (on dry basis)
Fat acidity	
(mg KOH per 100g flour; Max) OR	≤ 50 mg/100g (on dry basis)
(mg H ₂ SO ₄ per 100g flour)	≤ 70 mg/100g (on dry basis)

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7. PHYSICAL CRITERIA

PARAMETER	LIMIT
Appearance and colour	The flour shall have a brownish colour characteristic of whole wheat flour.
Odour	The product 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	Free from foreign matter including any filth and live or dead insects.
Granularity	99.5% shall pass through a 200µm 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 covered by this Standard 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	367 kcal
Protein	13 g
Fat	2.2 g
Carbohydrates	71.9 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”