



# UN RATIIONS STANDARD

DATE: 31/08/2018

## FLOUR GRAM

ED No: 03

CODE: UNSTD-COM 2145

Page: 1 of 2

### 1. PRODUCT NAME

FLOUR GRAM

#### PRODUCT RISK

LOW

MEDIUM

HIGH

### 2. DESCRIPTION



Flour Gram is flour that is made from hulled chickpeas, also known as chana dal. It is also referred to as chickpea flour, garbanzo flour or besan. It is used all over the world but is a staple in Indian, Pakistani and Bangladeshi cuisine. Gram flour has a high proportion of carbohydrates but no gluten. In comparison to other flours it has a relatively high proportion of protein.

### 3. INGREDIENTS

#### 3.1. ESSENTIAL INGREDIENTS

Flour Gram

#### 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

#### MAXIMUM LIMITS

- 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 (max)	9.0% ( m/m on dry basis)
Crude fiber (Max)	10.7% (m/m on dry basis)
Protein content (N x 5.7) (Min)	≥21.4% (m/m on dry basis)

#### QUALITY PARAMETERS

#### MAXIMUM LIMITS

N/A

	<b>UN RATIONS STANDARD</b>	<b>DATE: 31/08/2018</b>
	<b>FLOUR GRAM</b>	<b>ED No: 03</b>
	<b>CODE: UNSTD-COM 2145</b>	<b>Page: 1 of 2</b>

## 7. PHYSICAL CRITERIA

### PARAMETER

Appearance and colour	The flour shall have a characteristic white or cream colour characteristic.
Odour	The flour shall possess a natural Flour Gram odour and shall be free from abnormal odours, Shall have no stale, rancid or “rope” or “mouldy” odour; It has a slightly nutty flavor and earthy aroma
Foreign matter	The product shall be free from foreign matter including any filth and live or dead insects;
Storage and Transportation	Ambient

## 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	359 Kcal
Protein	22.4
Fat	5.0
Carbohydrate	57.8

## 10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade polyethylene 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	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”