



UN RATIONS STANDARD

DATE: 31/08/2018

CORNFLOUR (STARCH)

ED No: 04

CODE: UNSTD-COM 2138

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1. PRODUCT NAME

CORNFLOUR (STARCH)

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Corn starch is processed from corn (maize, *Zea mays* L) in a wet milling process and is used as a thickener in sauces, gravies, puddings and in pie fillings. It is used to improve the texture of food products.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Corn Starch.

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)	10 %
Starch content (min)	86 %
Viscosity of 2% solution	30-33 sec
Protein content (min)	0.5%
Aflatoxins	Total: <10 ppb, B1: <5ppb

QUALITY PARAMETERS

MAXIMUM LIMITS

7. PHYSICAL CRITERIA

PARAMETER

LIMITS



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Texture	Free flowing homogeneous fine powder.
Odour	Free from abnormal odours.
Colour	Pale yellow or white.
Foreign matter	Free from foreign matter including any filth and live or dead insects.
Granularity	98% shall pass through a sieve of 150 mesh.
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	361 Kcal

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 250g to 500g
Warranty at delivery location	4 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"