



UN RATIONS STANDARD

DATE: 31/08/2018

FLOUR PEARL MILLET

ED No: 03

CODE: UNSTD-COM 2146

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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

3.2. OTHER PERMITTED INGREDIENTS

Pearl millet may contain ingredients such as, but not limited to, antioxidants and other additives as permitted (Codex General Standard for Food Additives [GSFA] Database).

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

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

SAFETY PARAMETERS

MAXIMUM LIMITS

Aflatoxin $\leq 10 \mu\text{g/kg}$

QUALITY PARAMETERS

MAXIMUM LIMITS

| | |
|--------------------------|---------------------------|
| Moisture Content | 11 % (dry matter basis) |
| Ash | 3.2 % (dry matter basis) |
| Crude fiber | 2.0 % (dry matter basis) |
| Acid insoluble ash | 0.05 % (dry matter basis) |
| Hydrocyanic acid content | 2.0 (mg/kg) |

7. PHYSICAL CRITERIA



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| PARAMETER | LIMITS |
|----------------------------|--|
| Texture | Fine powder. |
| Odour | Free from abnormal odours. |
| Colour | Pale yellow. |
| Foreign matter | Free from foreign matter including any filth and live or dead insects. |
| Storage and Transportation | Ambient |

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).

| PARAMETER | MAXIMUM LIMITS |
|--------------|----------------|
| Heavy Metals | |
| Lead (Pb) | 0.1 mg/kg |
| Arsenic (As) | 0.1 mg/kg |
| Cadmium (Cd) | 0.1 mg/kg |

9. NUTRITIONAL FACTS (Approximate values per 100 g)

| NUTRIENTS | AMOUNT PER 100 g OF PRODUCT |
|---------------|-----------------------------|
| Energy | 372.5 Kcal |
| Carbohydrates | 74.4 g |
| Protein | 11.0 g |
| Fat | 4.3 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 1Kg to 5Kg. |
| 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"