



UN RATIIONS STANDARD

DATE: 31/08/2018

FLOUR CHAPATTI ATTA

ED No: 02

CODE: UNSTD-COM 2144

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1. PRODUCT NAME

FLOUR CHAPATTI ATTA

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Flour Chappati, Atta is the product prepared from grain of durum wheat (*Triticum durum Desf.*) and Aestivum (*Triticum Aestivum L.*), by finely grinding or milling processes in which the bran and germ are retained.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Flour Chappati, Atta

3.2. OTHER PERMITTED INGREDIENTS

Flour Chappati, Atta may contain ingredients such as, but not limited to, antioxidants, enzymes, flour improvers, 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 178-1991 CODEX STANDARD FOR DURUM WHEAT SEMOLINA AND DURUM WHEAT 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

Moisture Content (Max)	12% (m/m on dry basis)
Total Ash content (Max)	1.75% (m/m on dry basis)
Crude fiber (Max)	2.5% (m/m on dry basis)
Protein content (N x 5.7) (Min)	9.7% (m/m on dry basis)
Alcoholic acidity	0.1%
Aflatoxins	≤10µg/Kg

QUALITY PARAMETERS

MAXIMUM LIMITS

N/A



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7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Appearance and colour	The flour shall have a characteristic white or cream colour characteristic.
Odour	The flour shall possess a natural Atta 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, heavy metals in amounts which may represent a hazard to human health;
Granularity	Min 80% shall pass through a 315 micron silk gauge or a manmade textile sieve.

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
Lead (Pb)	0.1 mg/kg
Arsenic (As)	0.1 mg/kg
Copper (Cu)	0.4 mg/kg

9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	340 Kcal
Carbohydrates	70 g
Protein	9.0 g
Fat	2 g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade plastic sealed bags or equivalent biodegradable packing that maintains the integrity and organoleptic qualities of the product and withstands the rigor of transport and handling 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 rigor of transport and handling.
Primary packaging net weight	From 1 Kg to 20 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"