

	UN RATIONS STANDARD	DATE: 30/10/2011
	FLOUR CASSAVA	ED No: 01
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1. PRODUCT NAME

FLOUR, PLANTAIN

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Cassava flour is a product prepared from edible cassava (*Manihot esculenta* Crantz). The flour is prepared from dried cassava chips or paste by a pounding, grinding or milling process followed by sifting to separate the fibre from the flour. In case of edible cassava flour prepared from bitter cassava (*Manihot utilissima* Pohl), detoxification is carried out by soaking the tubers in water for a few days, before they are dried in the form of whole, pounded tuber (paste) or in small pieces.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Cassava

3.2. OTHER PERMITTED INGREDIENTS

N/A

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 176-1989 CODEX STANDARD FOR EDIBLE CASSAVA FLOUR

5. MICROBIOLOGICAL CRITERIA

FOOD SAFETY PARAMETERS	MAXIMUM LIMITS
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- 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
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Moisture Content (Max)	13% (m/m basis)
Crude fibre (Max)	2.0 % (m/m basis)
Ash (Max)	3.0% (m/m basis)
Hydrocyanic acid content	10 mg/Kg

QUALITY PARAMETERS	MAXIMUM LIMITS
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N/A

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7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Texture.	Fine or course powder
Odour	Free from abnormal odours, shall have no stale, rancid or “rope” or “mouldy” odour;
Colour	Cream
Foreign matter	The product shall be free from heavy metals in amounts which may represent a hazard to human and foreign matter including any filth and live or dead insects.
Granularity	90% of the fine flour shall pass through a sieve of 0.6-mm; 90% of coarse flour shall pass through 1.2-mm 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
Heavy Metals	0.1 mg/kg
Lead (Pb)	0.1 mg/kg
Arsenic (As)	0.4 mg/kg
Copper (Cu)	

9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	340 Kcal
Carbohydrates	80 g
Protein	2 g
Fat	2 g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade plastic sealed or equivalent packing that maintains the integrity ,sanitary and organoleptic qualities intact 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	Up 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”