

	UN RATIONS STANDARD	DATE: 30/10/2011
	FLOUR CHAPATTI ATTA	ED No: 01
	CODE: UNSTD-COM 2144	Page: 1 of 2

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)	13-14% (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)	11.0% (m/m on dry basis)
Alcoholic acidity	0.1%

QUALITY PARAMETERS

MAXIMUM LIMITS

N/A

	UN RATIONS STANDARD	DATE: 30/10/2011
	FLOUR CHAPATTI ATTA	ED No: 01
	CODE: UNSTD-COM 2144	Page: 1 of 2

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
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	70 g
Protein	12 g
Fat	2 g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Close weave cotton bags with a strong tightly sealed plastic bag liner.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 10 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"