

	<b>UN RATIONS STANDARD</b>	DATE: 01/08/2016
	<b>FLOUR WHOLE WHEAT</b>	ED No: 02
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### 1. PRODUCT NAME

FLOUR WHOLE WHEAT

PRODUCT RISK		
LOW	MEDIUM	HIGH

### 2. DESCRIPTION



Whole wheat flour is flour that has been prepared from common wheat of the species *Triticum aestivum* L. or club wheat; *Triticum compactum* L. or a mixture of the two species, which is obtained by a grinding and milling process with 100% extraction rate, the germ and bran are not removed and the product is reduced to a suitable degree of fineness.

### 3. INGREDIENTS

#### 3.1. ESSENTIAL INGREDIENTS

Whole wheat flour shall be prepared from clean sound wheat grains.

#### 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.
- 4.2. CODEX STAN 152-1985 CODEX STANDARD FOR 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

#### PARAMETERS

#### MAXIMUM LIMITS

Moisture Content (Max)	11% ( w/w on dry basis)
Total Ash content (Max)	2.5 % (w/w on dry basis)
Acid insoluble ash (Max)	0.10 % (w/w on dry basis)
Fat acidity (mg KOH per 100g flour; Max)	50 (w/w on dry basis)
Protein content (N x 5.7) (Min)	14% (w/w on dry basis)
Crude fibre content (Max)	10.8% (w/w on dry basis)

#### QUALITY PARAMETERS

#### MAXIMUM LIMITS

N/A

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## 7. PHYSICAL CRITERIA

PARAMETER	
Appearance and colour	The flour shall have a characteristic brownish colour characteristic of whole wheat flour.
Odour	The product shall possess a natural wheat flour odour and shall be free from abnormal odours, Shall have no stale, rancid or "rope" or "mouldy" odour;
Foreign matter	Free from foreign matter including any filth and live or dead insects;
Granularity	99.5% shall pass through a 200µm sieve.

## 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	339 Kcal
Protein	13.2g
Fat	2.5g
Carbohydrates	71.9

## 10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Woven plastic, multiwall paper or close weave cotton bags with a strong tightly sealed plastic bag liner or equivalent packing material that maintains product's organoleptic qualities and sanitary integrity. Able to withstand 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"