	UN RATIONS STANDARD		DATE: 01/08/2016
	FLOUR PEARL MILLET		ED No: 02
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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
<ul style="list-style-type: none"> 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												
<table> <tr> <th>QUALITY PARAMETERS</th><th>MAXIMUM LIMITS</th></tr> <tr> <td>Moisture Content</td><td>8.0% (dry matter basis)</td></tr> <tr> <td>Crude Ash</td><td>2.0 % (dry matter basis)</td></tr> <tr> <td>Crude fiber</td><td>1.3% (dry matter basis)</td></tr> <tr> <td>Acid insoluble ash</td><td>0.05 % (dry matter basis)</td></tr> <tr> <td>Hydrocyanic acid content</td><td>2.0 (mg/kg)</td></tr> </table>		QUALITY PARAMETERS	MAXIMUM LIMITS	Moisture Content	8.0% (dry matter basis)	Crude Ash	2.0 % (dry matter basis)	Crude fiber	1.3% (dry matter basis)	Acid insoluble ash	0.05 % (dry matter basis)	Hydrocyanic acid content	2.0 (mg/kg)
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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.

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	382.5 Kcal
Carbohydrates	74.4 g
Protein	10.8 g
Fat	4.3 g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Closely woven cotton bags with a strong and tightly sealed plastic bag liner or equivalent packaging that maintains the integrity organoleptic qualities of the product; and withstands the rigors 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	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"