

DRAFT UGANDA STANDARD

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Full fat groundnut flour — Specification



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Foreword

Uganda National Bureau of Standards (UNBS) is a parastatal under the Ministry of Trade, Industry and Cooperatives established under Cap 327, of the Laws of Uganda, as amended. UNBS is mandated to coordinate the elaboration of standards and is

- (a) a member of International Organisation for Standardisation (ISO) and
- (b) a contact point for the WHO/FAO Codex Alimentarius Commission on Food Standards, and
- (c) the National Enquiry Point on TBT Agreement of the World Trade Organisation (WTO).

The work of preparing Uganda Standards is carried out through Technical Committees. A Technical Committee is established to deliberate on standards in a given field or area and consists of key stakeholders including government, academia, consumer groups, private sector and other interested parties.

Draft Uganda Standards adopted by the Technical Committee are widely circulated to stakeholders and the general public for comments. The committee reviews the comments before recommending the draft standards for approval and declaration as Uganda Standards by the National Standards Council.

The committee responsible for this document is Technical Committee UNBS/TC 2 Food and agriculture Subcommittee SC 2, *Edible oilseeds, fats and oils*

Full fat groundnut flour— Specification

1 Scope

This Draft Uganda Standard specifies requirements, methods of sampling and testing for full fat groundnut flour suitable for human consumption.

2 Normative references

The following referenced documents referred to in the text in such a way that some or all of their content constitutes requirements of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

AOAC 965.22, Sorting corn grits — Sieving method

US EAS 38, *Standard specification for the labelling of pre-packaged foods*

US EAS 39, *Standard specification for factory and employee requirements for food factories*

US Codex Stan 50, *General guidelines on sampling*

US ISO 5555, *Fats and oils – Sampling*

US ISO 661, *Fats and oils – Sample preparation*

US ISO 660, *Fats and oils – Determination of acid value and acidity*

US ISO 3598, *Fats and oils – Determination of unsaponifiable matter*

US ISO 3961, *Fats and oils – Determination of Iodine value*

US ISO 6320, *Fats and oils – Determination of Refractive Index*

US ISO 662, *Fats and oils – Determination of Moisture and Volatile matter*

US ISO 663, *Fats and oils – Determination of Insoluble impurities*

US ISO 665, , *Oilseeds -- Determination of moisture and volatile matter content*

ISO 659

US ISO 749, *Oilseed residues -- Determination of total ash*

US ISO 735, *Oilseed residues -- Determination of ash insoluble in hydrochloric acid*

US ISO 729, *Oilseeds -- Determination of acidity of oils*

US ISO 3657, *Fats and oils – Determination of Saponification Value*

US ISO 20483, Cereals and pulses -- Determination of the nitrogen content and calculation of the crude protein content -- Kjeldahl method

US ISO 735, Oilseed residues -- Determination of ash insoluble in hydrochloric acid

US EAS 57-1:2000 Groundnuts (peanuts) - Specification - Part 1: Raw groundnuts for table use and for oil milling

3 Terms and definitions

No terms and definitions are listed in this document

ISO and IEC maintain terminological databases for use in standardization at the following addresses:

— ISO Online browsing platform: available at <http://www.iso.org/obp>

3.1

Foreign matter

any organic or inorganic matter other than groundnut flour

3.2

Groundnut flour

A product obtained from coarse milling whole raw/roasted groundnut kernels conforming to US EAS

4 Requirements

4.1 General requirements

Groundnut flour shall

- a) have characteristic colour and odour uniform in composition;
- b) be free from insect or fungal infestation and rancid odour;
- c) not contain added flavoring or any other extraneous matter.

4.2 Specific requirements

Full fat groundnut flour shall also comply with the requirements given in Table 1

Table 1 —Specific requirements for Full fat Groundnut flour

S/N	Characteristic	Requirement	Test Method
i	Moisture, percent by mass, Max	8.	US ISO 665
ii	Protein (N X 6.25) (on dry basis), percent by mass, Min	45.0	US ISO 16634-2
iii	Total ash (on dry basis), percent by mass, Max	4.5	US ISO 749
iv	Acid-insoluble ash (on dry basis), percent by mass, Max	0.35	US ISO 735
v	Fat (on dry basis), percent by mass, min	40	US ISO 729
vi	Free Fatty Acids (FFA) content, % max.	4.0	US ISO 659

4.3 Particle Size –

When tested in accordance with AOAC 965.22, not less than 90 % shall pass through a 600um sieve for fine flour and not less than 90 % shall pass through a 1000um sieve for course flour..

5 Food additives

Only the food additives permitted in CODEX STAN 192 standards for food additives may be used except colours

6 Hygiene

Full fat groundnut flour shall be produced, processed, handled and stored in accordance with US EAS 38.

Table 1 —Microbiological limits for Full fat Groundnut flour

s/n	Characteristic	Requirement	Method of test
i	Total plate count, cfu/g, max	10 ⁴	
ii	Staphylococcus aureaus, per gram, max	100	
iii	Escherichia colicount per 10 g, Max	Absent	US ISO: 7251
iv	Salmonella	Absent	US ISO 6579
v	yeast and Moulds , per gram , max	10 ³	US ISO 21527-2

7 Contaminants

7.1 Pesticide residues

Full fat groundnut flour shall comply with those maximum pesticide residue limits established by CODEX Alimentarius commission for similar commodities

7.2 Heavy metals

Full fat groundnut flour shall comply with those maximum heavy metal limits established by CODEX Alimentarius commission for similar commodities

7.3 Aflatoxin

When determined in accordance with the method prescribed in US ISO 16050, the maximum aflatoxin content in full fat groundnut flour shall not exceed 5 µg/kg (ppb) for aflatoxin B and 10 µg/kg for total aflatoxins

8 Weights and measures

Full fat groundnut flour shall be packaged in accordance with the Weights and measures regulations of the destination country.

9 Packaging

Full fat groundnut flour shall be packaged in food grade containers which will safeguard the hygienic, nutritional, and organoleptic qualities of the product.

10 Labelling

In addition to the requirements in US EAS 38, each package shall be legibly and indelibly labelled with the following:

- a) name of the product shall be "full fat groundnut flour";
- b) brand name/trade name;
- c) name and physical address of the manufacturer;
- d) lot identification;
- e) batch/code number;
- f) net weight in metric units;
- g) list of any additives used;
- h) date of manufacture;
- i) country of origin;
- j) storage conditions; and
- k) expiry date/best before date

11 Sampling

Sampling shall be carried in accordance with US Codex Stan 50.

Bibliography

- [1] IS 4684: 1975, edible groundnut flour (expeller pressed).

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