

DRAFT UGANDA STANDARD

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Sesame 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 co-ordinate 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*

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Full fat Sesame flour — Specification

1 Scope

This standard prescribes the requirements and the methods of sampling and test for full fat sesame flour obtained

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 1628, *Sesame — Specification*

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

US ISO 16634-2, *Food products -- Determination of the total nitrogen content by combustion according to the Dumas principle and calculation of the crude protein content -- Part 2: Cereals, pulses and milled cereal products*

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: 7251, *Microbiology of food and animal feeding stuffs -- Horizontal method for the detection and enumeration of presumptive Escherichia coli -- Most probable number technique*

US ISO 6579, *Microbiology of the food chain -- Horizontal method for the detection, enumeration and serotyping of Salmonella -- Part 1: Detection of Salmonella spp.*

US ISO 21527-2, *Microbiology of food and animal feeding stuffs -- Horizontal method for the enumeration of yeasts and moulds -- Part 2: Colony count technique in products with water activity less than or equal to 0,95*

US ISO 749, *Oilseed residues -- Determination of total ash* US ISO 6633, *Fruits, vegetables and derived products - Determination of lead content Flameless atomic absorption spectrometric method*

US ISO 5985, *Animal feeding stuffs -- Determination of ash insoluble in hydrochloric acid*

3 Terms and definitions

For the purposes of this document, the following terms and definitions apply.

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 extraneous matter

any organic or inorganic matter other than rice flour

3.2

Full fat sesame flour

a product obtained from coarse milling whole raw/roasted sesame grain conforming to US 1628

4 Requirements

4.1 General requirements

Full fat sesame 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 flavouring or any other extraneous matter
- d) be free from insects, rodent hair and excreta, fungal infection or any other extraneous matter,

4.2 Specific requirements

Full fat sesame flour shall comply with the specific requirements given in Table 1 when tested in accordance with the test methods specified therein.

Table 1: Specific requirements for full fat sesame flour

s/n	Characteristic	Requirement	Test Method
i	Moisture, weight by weight, max	9	US ISO 665
ii	Crude protein (nitrogen X 6.25) (on dry basis), weight by weight, Min	45.0	US ISO 16634-2
iii	Total ash (on dry basis), weight by weight, Max	6.0	US ISO 749,
iv	Acid-insoluble ash (on dry basis), weight by weight, max	0.15	US ISO 735
v	Fat (on dry basis), weight by weight, Max	8.0	US ISO 729
vi	Acid value of extracted fat, Max	4.0	US ISO 735

4.3 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 US 45 may be used.

6 Contaminants

6.1 Pesticide residues

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

6.2 Heavy metals

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

6.3 Aflatoxin

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

7 Hygiene

7.1 Edible sesame flour shall be produced, prepared and handled in accordance with the provisions of appropriate sections of EAS 39.

7.2 Full fat sesame flour shall comply with the microbiological requirements given in Table 2 when tested in accordance with the test methods specified therein

Table 2— Microbiological requirements for full fat sesame flour

s/n	Characteristic	Requirement	Test Method
i	Escherichia colicount per 10 g, Max	Absent	US ISO: 7251
ii	Salmonella sp, max	Absent	US ISO 6579
ii	Yeast and mould count per g, max	10 ⁴	US ISO 21527-2

8 Weights and measures

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

9 Packaging

Full fat sesame flour seed oil 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 sesame 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) date of manufacture;
- h) country of origin;
- i) storage conditions; and
- a) expiry date/best before date.

11 Sampling

Sampling shall be carried in accordance US Codex Stan 50

Bibliography

[1] IS 6108 (1971): Edible Sesame Flour (Solvent Extracted)

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Certification marking

Products that conform to Uganda standards may be marked with Uganda National Bureau of Standards (UNBS) Certification Mark shown in the figure below.

The use of the UNBS Certification Mark is governed by the Standards Act, and the Regulations made thereunder. This mark can be used only by those licensed under the certification mark scheme operated by the Uganda National Bureau of Standards and in conjunction with the relevant Uganda Standard. The presence of this mark on a product or in relation to a product is an assurance that the goods comply with the requirements of that standard under a system of supervision, control and testing in accordance with the certification mark scheme of the Uganda National Bureau of Standards. UNBS marked products are continually checked by UNBS for conformity to that standard.

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