

REGIONAL STANDARD FOR EDIBLE SAGO FLOUR
(Asia¹)
CODEX STAN 301R-2011

1. SCOPE

This standard applies to Edible Sago Flour obtained from the processing of the pith or soft core of palm tree (*Metroxylon* sp.) intended for direct human consumption. This standard does not apply to products obtained from cassava tubers (tapioca), which are called sago flour in some region.

2. DESCRIPTION

2.1. Product Definition

Edible Sago flour is the product prepared from the pith or soft core of palm tree be like sago palm (*Metroxylon* sp.) by a mechanical treatment (pounding, grinding, milling) followed by soaking and settling, then drying.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1. QUALITY CRITERIA – GENERAL

3.1.1. Edible Sago flour shall be free from off-flavours and odours;

3.1.2. It must be free from filth (impurities of animal origin including ~~dead~~ insects) and other extraneous matters.

3.2. QUALITY CRITERIA – SPECIFIC

3.2.1. Moisture content	13% m/m max
3.2.2. Ash Inorganic extraneous matter	0.5% m/m max
3.2.3. Acidity (mg KOH/100 g)	220 max
3.2.4. Starch content	65% m/m min
3.2.5. Crude fibre	0.1% m/m max
3.2.6. Particle size	not less than 95% flour shall pass through a 100 mesh sieve
3.2.7. Colour	from white to light-brown

4. FOOD ADDITIVES

Flour treatment agents used in accordance with Tables 1 and 2 of the *Codex General Standard for Food Additives* (CODEX STAN 192-1995) in food category 06.2.1 “flours” are acceptable for use in foods conforming to this standard.

5. CONTAMINANTS

The products covered by this Standard shall comply with the maximum levels of the *Codex General Standard for Contaminants and Toxins in Foods* (CODEX/STAN 193-1995).

The products covered by this Standard shall comply with maximum residue limits for pesticides established by the Codex Alimentarius Commission.

¹ Members of the Codex Alimentarius Commission in the Region of Asia are indicated on the Codex website at http://www.codexalimentarius.net/web/members_area.jsp?lang=EN.

6. HYGIENE

6.1. It is recommended that the product covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice – *General Principles of Food Hygiene* (CAC/RCP 1-1969), and other relevant Codex texts such as codes of hygienic practice and codes of practice.

6.2. The products should comply with any microbiological criteria established in accordance with the *Principles for the Establishment and Application of Microbiological Criteria for Foods* (CAC/GL 21-1997).

7. LABELLING

The products covered by the provisions of this Standard shall be labelled in accordance with the *Codex General Standard for the Labelling of Prepackaged Foods* (CODEX STAN 1-1985). In addition, the following specific provisions apply:

7.1. NAME OF THE PRODUCT

The name of the product to be shown on the label shall be “Edible Sago Flour”.

7.2. LABELLING OF NON-RETAIL CONTAINERS

Information for non-retail container shall either be given on the container or in accompanying documents, except that the name of the product, lot identification and the name and address of the manufacturer or packer shall appear on the container. However, lot identification and the name and address of the manufacturer or packer may be replaced by identification mark, provided that such a mark is clearly identifiable with the accompanying documents.

8. PACKAGING

8.1. Edible Sago Flour shall be packaged in containers which will safeguard the hygienic, nutritional, technological, and organoleptic qualities of the product.

8.2. The containers, including packaging material, shall be made of substances which are safe and suitable for their intended use. They should not impart any toxic substances or undesirable odour or flavour to the product.

9. METHODS OF ANALYSIS AND SAMPLING

9.1. DETERMINATION OF MOISTURE CONTENT

According to ISO 712:1998.

9.2. DETERMINATION OF ASH (INORGANIC EXTRANEIOUS MATTERS)

According to ISO 2171:2007 – Cereals, Pulses and By-Products – Determination of Ash yield by incineration (Type I Method).

9.3. DETERMINATION OF ACIDITY (mg KOH/100g)

According to AOAC 939.05.

9.4. DETERMINATION OF CRUDE FIBRE

According to ISO 6541:1981 – Determination of Crude Fibre Content – Modified Sharrer method

9.5. DETERMINATION OF STARCH CONTENT

According to AOAC 920.44.