CODEX ALIMENTARIUS
INTERNATIONAL FOOD STANDARDS

Food and Agriculture Organization of the United Nations
World Health Organization

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REGIONAL STANDARD FOR EDIBLE SAGO FLOUR

Asia

CXS 301R-2011

Adopted in 2011. Amended in 2023.

2023 Amendments

Following decisions taken at the Forty-sixth Session of the Codex Alimentarius Commission in December 2023, amendments were made in Section 7.2 Labelling of non-retail containers.

1. SCOPE

This standard applies to edible sago flour obtained from the processing of the pith or soft core of palm tree (*Metroxylon* spp.) 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 like sago palm (*Metroxylon* spp.) 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

Edible sago flour shall be free from off-flavours and odours.

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

3.2 Quality criteria – specific

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

4. FOOD ADDITIVES

Flour treatment agents used in accordance with Table 1 and Table 2 of the *General Standard for Food Additives* (CXS 192-1995)[1] 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 *General Standard for Contaminants and Toxins in Food and Feed* (CXS 193-1995).[2]

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

6. HYGIENE

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 *General Principles of Food Hygiene* (CXC 1-1969),[3] and other relevant Codex texts such as codes of hygienic practice and codes of practice.

The products should comply with any microbiological criteria established in accordance with the *Principles and Guidelines for the Establishment and Application of Microbiological Criteria Related to Foods* (CXG 21-1997).[4]

7. LABELLING

The products covered by the provisions of this standard shall be labelled in accordance with the *General Standard for the Labelling of Pre-packaged Foods* (CXS 1-1985).[5] 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

The labelling of non-retail containers should be in accordance with the *General Standard for the Labelling of Non-Retail Containers of Foods* (CXS 346-2021)[6].

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 extraneous 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/100 g)

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.

NOTES

[1] FAO and WHO. 1995. *General Standard for Food Additives*. Codex Alimentarius Standard, No. CXS 192-1995. Codex Alimentarius Commission. Rome.

[2] FAO and WHO. 1995. *General Standard for Contaminants and Toxins in Food and Feed*. Codex Alimentarius Standard, No. CXS 193-1995. Codex Alimentarius Commission. Rome.

[3] FAO and WHO. 1969. *General Principles of Food Hygiene*. Codex Alimentarius Code of Practice, No. CXC 1-1969. Codex Alimentarius Commission. Rome.

[4] FAO and WHO. 1997. *Principles and Guidelines for the Establishment and Application of Microbiological Criteria Related to Foods*. Codex Alimentarius Guideline, No. CXG 21-1997. Codex Alimentarius Commission. Rome.

[5] FAO and WHO. 1985. *General Standard for the Labelling of Pre-packaged Foods*. Codex Alimentarius Standard, No. CXS 1-1985. Codex Alimentarius Commission. Rome.

[6] FAO and WHO. 2021. *General Standard for the Labelling of Non-Retail Containers of Foods.* Codex Alimentarius Standard, No. CXS 346-2021. Codex Alimentarius Commission. Rome.

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