codex alimentarius commission E

FOOD AND AGRICULTURE ORGANIZATION OF THE UNITED NATIONS

WORLD HEALTH ORGANIZATION

JOINT OFFICE: Viale delle Terme di Caracalla 00153 ROME Tel: 39 06 57051 www.codexalimentarius.net Email: codex@fao.org Facsimile: 39 06 5705 4593

Agenda Item 4(d) **CX/ASIA 08/16/8**

August 2008

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

FAO/WHO COORDINATING COMMITTEE FOR ASIA

Sixteenth Session

Denpasar, Indonesia, 17-21 November 2008

PROPOSED DRAFT REGIONAL STANDARD FOR EDIBLE SAGO FLOUR (N06-2007)

(at Step 3 of the Elaboration Procedure)

Governments and international organizations wishing to submit comments at Step 3 on the Proposed Draft Regional Standard for Edible Sago Flour, as presented in Annex to this document, are invited to do so **no later than 30 September 2008** to: Dr Sunarya, Deputy Director-General, the National Standardization Agency of Indonesia (Facsimile: +62 21 574045 or E-mail: sps-2@bsn.or.id **(*preferably*)**), with a copy to the Secretary, Codex Alimentarius Commission, Joint FAO/WHO Food Standards Programme, Viale delle Terme di Caracalla, 00153 Rome, Italy (Facsimile: + 39.06.5705.4593 or E-mail: codex@fao.org **(*preferably*)**).

BACKGROUND

1. The 15th Session of the FAO/WHO Coordinating Committee for Asia (CCASIA) agreed to request the Commission for approval of new work on Standard for Edible Sago Flour by the Committee. The Committee further agreed that if new work was approved, Indonesia would prepare a proposed draft standard for comments and consideration by the next session.

2. The 30th Session of the Commission approved the elaboration of a Regional Standard for Edible Sago Flour by the CCASIA.

REQUEST FOR COMMENTS

3. The Proposed Draft Regional Standard for Edible Sago Flour prepared by Indonesia is attached as Annex to this document. Member governments and interested international organizations are therefore invited to provide comments on the Proposed Draft Regional Standard should do so in writing, *preferably by e-mail*, to the addresses above by **30 September 2008**.

ANNEX

PROPOSED DRAFT REGIONAL STANDARD FOR EDIBLE SAGO FLOUR (N06-2007)

(at Step 3 of the Elaboration Procedure)

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 human consumption.

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 abnormal flavors, odors, and living insect.

3.1.2. It must be free from filth (impurities of animal origin including dead insects)

3.1.3. It shall be free from other starch besides sago starch.

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 (ml NaOH 1 N/100 g)	4 max
3.2.4.	Starch content	60% m/m min
3.2.5.	Crude fiber	0.1%
3.2.6.	Particle size	not less than 95% flour shall pass through a 100 mesh sieve
3.2.7.	Other starches	0

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 and/or veterinary drugs established by the CAC.

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).

6.3. To the extent possible in good manufacturing practice, the product shall be free from objectionable matter.

6.4. When tested by appropriate methods of sampling and examination, the product:

- shall be free from microorganisms in amounts which may represent a hazard to health;
- shall be free from parasites which may represent a hazard to health; and
- shall not contain any substances originating from microorganism in amounts which may represent a hazard to health.

7. LABELING

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. Labeling of Non-Retail Containers

Information for non-retail 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 odor or flavor to the product.

8.3. When the product is packaged in sacks, these must be clean, sturdy and strongly sewn or sealed.

9. METHODS OF ANALYSIS AND SAMPLING

9.1. Determination of Moisture Content

According to ISO 721 (1985).

9.2. Determination of ash (inorganic extraneous matters)

According to ISO 2171 (1980) – Cereals, Pulses and Derived Products – Pulses and Derived Products – Determination of Ash (Type I Method).

9.3. Determination of Acidity (ml NaOH 1 N/100g)

According to AOAC.2005.939.05C.

9.4. Determination of crude fiber

According to ISO 5498 (1981) – Determination of Crude Fiber Content – B.S. Separation by filtration through filter paper – General Method.

9.5. Determination of particle size

None defined (<<AOAC 965.22?).

9.6. Determination of Starch Content

According to AOAC.2005.920.44.

9.7. Detection of other starches

Under microscope: granule starch of Edible Sago Flour specified as below: