

codex alimentarius commission



FOOD AND AGRICULTURE
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Agenda Item 4(d)

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

COMMENTS AT STEP 3

JAPAN

We very much appreciate the work of Indonesia to prepare the Proposed Draft Codex Standard for Edible Sago Flour. Our comments on the proposed draft standard are below.

Note: Proposed additions are indicated as underlined text and proposed deletions are indicated as struckthrough text.

1.1 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.

(Justification)

Japan imports sago palm starch that contains more than 85% of starch for further processing purpose and this type of product should be segregated from the scope of this proposed draft.

3.2.3 Acidity

~~(ml NaOH 1N / 100g) ± 220~~ max

(Justification)

AOAC 939.05C states "Report fat acidity as mg KOH required to neutralize free fatty acids from 100g grain". Therefore, acidity value should be based on "mg KOH" and present value should be recalculated to express equivalent acidity.

3.2.5 Crude fiber

0.1% m/m max

(Justification)

There is no need to fix the amount of crude fiber as 0.1%. It should be the maximum limit of crude fiber in the product. In addition, basis of numerical value, m/m, should be stated.

9. METHODS OF ANALYSIS AND SAMPLING

9.1 Determination of Moisture Content

According to ISO ~~721 (1985)~~ 712 (1998)

(Comment)

ISO 721 is not for moisture content analysis. Then, Japan would like to propose ISO 712, Cereals and cereal products – Determination of moisture content- Routine reference method. ISO 711, Basic reference method, is also applicable to the product, however, we believe we should select a practical method as possible.

9.3 Determination of Acidity (~~mL NaOH/10mg~~ mg KOH/100g)

(Justification)

See justification of section 3.2.3.

9.4 Determination of crude fiber

According to ISO ~~5498~~6541 (1981) – Determination of Crude Fiber Content – ~~B. S. Separation by filtration through filter paper – General Method~~ Modified Sharrer method.

(Justification)

“2 Field of application” of ISO 5498 (1981) states “The method is intended for general application however, it may be necessary, in certain individual cases, to choose a more appropriate method, particularly in the case of yeasts and products containing less than 1% of crude fiber for which the method described in ISO 6541 shall be used”.

The maximum limit of crude fiber described in the proposed draft is 0.1 % and then the method of analysis used for this section should cover this value. Therefore, ISO 6541 should be referred for this part.

9.5 Determination of particle size

None defined (~~AOAC 956.22~~)

(Comment)

AOAC 956.22 uses multiple sieves to distribute particles into multiple classes according to their particle size. However, there would be no need for such a classification for this product.

We believe this section would not need to define a determination method from a practical point of view.

~~9.7 Detection of other starches~~

(Comment)

Detection of starch particles of other origin by using microscope would not be practical as the amount of work required for the analysis would be significant.

We have no information on a practical detection method for this purpose and then we would like to propose to delete this section.