

Technical Regulation

This document is Mandatory:

*Cereals, pulses and derived products - wheat
flour*

The Board of Directors of the Standards and Metrology Organization, in its session No. 2 2009 held on 31/5/2009, approved the adoption of Standard No. 263/2009 as a rich rule that is mandatory to be applied and considered it effective from 09/16/2009, based on the powers granted to it under Article (8). Paragraph (b) of the Standards and Metrology Law No. 22/2000

Standards and Metrology Institution
Hashemite Kingdom of Jordan

Third edition
JS 293:2009

Jordanian Standard

Cereals, pulses and derived products - wheat flour

Standards and Metrology Institution
Hashemite Kingdom of Jordan

Contents

Introduction

- 1 - Field
- 2- Standard references
- 3- Terms and definitions
- 4 - Standard requirements
- 5- Optional components
- 6- Health requirements
- 7 - Packing
- 8 - Statement Card

References

This standard is considered a replacement for the same standard 293 / 2005 and 714 / 1990 and replaces them.

Cereals, pulses and derived products - wheat flour

1 - field

This Jordanian standard is concerned with wheat flour prepared for direct sale to consumers or for use in other food products, and does not include the *Triticum durum* Desf brother.

2- Standard references

The following reference documents are indispensable for the application of this document. In the case of a dated reference, only the mentioned nature shall be applied. In the case of an undated reference, the latest edition of the reference document mentioned below (including any amendments) shall apply, bearing in mind that the Standards Institution's library contains indexes of the specifications in force at the present time.

- International Standard 7305, Ground grain products - Determination of fat acidity
- Codex Alimentarius Commission specification 193, general specification for contaminants and toxins in foods.
- Codex Alimentarius Commission Lists 1, Maximum residue limits for pesticides in foods.
- Jordanian Standard Specification 9, Label - The general standard for labeling on food packages.
- Jordanian Standard Specification 94, Food additives.
- Jordanian Standard Specification 288, Foodstuffs - Shelf life of foodstuffs.
- Jordanian Standard Specification 493, Health Requirements - General Rules for Food Hygiene Affairs.

3- Terms and definitions

For the purposes of this specification the terms and definitions given below are used:

3-1

Wheat flour

The product of milling of wheat kernels of *Triticum aestivum* or *Triticum compactum* lost or a mixture of both. The bran and embryos may be partly removed, and the remainder processed to some degree of fineness.

Extraction Ratio

Quantity of flour in kilograms extracted from clean, moistened wheat, microscopic for grinding

2-3

Wheat flour for biscuits and cakes

Wheat flour of heading 3.1 designed for the manufacture of biscuits, cakes, etc., to which it may be added

Allowed additives such as bleaching and improving agents or baking powder.

3-4

foreign matter

Any material that is not from the origin of the product and its inputs

4- Standard requirements

The following standard requirements must be met in the final product so that:

1-4 It retains its natural properties in terms of color and smell, free from lumps, and easy to flow.

2-4 devoid of any strange smell or taste.

3-4 It shall be free from foreign matter as much as possible according to good manufacturing practices.

4-4 devoid of live insects in their stages.

5-4 It shall be free from impurities of animal origin, as well as from dead insects or their parts in quantities that pose a danger to human health.

4-6 It shall not be mixed with flour of any other grains.

4-7 Moisture content not more than 15%.

4-8 The acidity of the fat does not exceed 70 m/100g on a dry weight basis as sulfuric acid (according to International Standard 7305).

9-4 - The protein content shall not be less than 7% on a dry weight basis.

4-10 98% of the product is passed through a sieve with openings of 212 µm or sieve No. 70.

11.4 The percentage of protein in wheat flour intended for the manufacture of cakes and biscuits shall not exceed 10% on a dry weight basis, and the total ash percentage shall not exceed 0.55% on a dry weight basis.

12-4 The percentage of unified flour extraction shall not be less than 78%, the ash percentage shall not be less than 0.7%, and the percentage of bran extraction shall not exceed 22%.

13.4 Vitamins and minerals are added to the standardized flour according to the Ministry's instructions.

14.4 It is allowed to use food additives according to what is mentioned in the Jordanian Standard 94 to these products.

5- Optional Ingredients

The following ingredients may be added in quantities appropriate for technological purposes:

1-5 Enzyme-treated (malt) products made from wheat, rye, or barley.

2-5 vital wheat gluten.

3-5 flour soybeans and legumes.

6 - Health requirements

1-6 The following health requirements must be met in the final product so that:

It is prepared, handled, and stored according to the Jordanian Standard Specification 493.

2-6 It is devoid of pathogenic microorganisms in numbers that may pose a threat to health when taking samples and conducting examinations by appropriate methods.

3-6 It is free from parasites that may pose a threat to health when samples are taken and examination is carried out by appropriate methods.

4-6 It shall be free from any components of microbial origin in quantities that may represent a health hazard when taking samples and conducting examination by appropriate methods.

5.6 The upper limit of pollutants and toxins shall not exceed the permissible limits in the standards of Codex Alimentarius 193.

6-6 The upper limit of pesticide residues shall not exceed the limits permitted in the lists of the Codex Alimentarius Commission 1.

7- Packing

The following requirements must be met when packing the final product so that:

1-7 It is packed in packages that provide health protection and preserve its nutritional value and living characteristics.

2-7 The packing containers, including the packing materials, shall be free from materials that are safe and suitable for use and shall not leave a toxic effect or affect its taste or smell.

3-7 The bags (sacks) shall be clean, sound, durable, well-stitched and unused if the flour is filled from bags (sacks).

8 - Statement Card:

In addition to what is stated in the Jordanian Standard, the following explanatory data must be written in Arabic and may be written in any other language optionally besides Arabic:

1-8 Product name: "Wheat flour", "Standardized flour", "Flour for the manufacture of cakes and biscuits" according to the situation.

2-8 The word "supported" in relation to the unified flour.

3-8 The name of the mill.

4-8 In the case of bulk packing, the information on the label must be placed on the containers or attached to accompanying documents, except for the product name, batch number and the name and address of the manufacturer or packer, which must appear on the containers, and the name and address of the manufacturer or packer and the number of the manufacturer or packer may be substituted. The lot is marked with an identification mark on the containers where it is clearly identified in the documentation accompanying the shipment.

5-8 In the case of packing subsidized flour, you must use labels and distinct bags to be different from the rest of the products that are sold at free price.

6-8 Shelf life as stated in Jordanian Standard Specification 288.

Recourses

- Codex Alimentarius Commission Standard 152/185, First Revision/1990, Wheat Flour