CODEX STANDARD FOR EDIBLE CASSAVA FLOUR

CODEX STAN 176-1989

1. SCOPE

This standard applies to cassava flour intended for direct human consumption which is obtained from the processing of edible cassava (*Manihot esculenta* Crantz).

2. DESCRIPTION

2.1 Definition of the product

Edible cassava (*Manihot esculenta* Crantz) flour is the product prepared from dried cassava chips or paste by a pounding, grinding or milling process, followed by sifting to separate the fibre from the flour. In case of edible cassava flour prepared from bitter cassava (*Manihot utilissima* Pohl), detoxification is carried out by soaking the tubers in water for a few days, before they undergo drying in the form of whole, pounded tuber (paste) or in small pieces.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Quality factors – general

3.1.1 Edible cassava flour shall be safe and suitable for human consumption.

3.1.2 Edible cassava flour shall be free from abnormal flavours, odours, and living insects.

3.1.3 Edible cassava flour shall be free from filth (impurities of animal origin, including dead insects) in amounts which may represent a hazard to human health.

3.2 Quality factors – specific

3.2.1 **Moisture content** 13% m/m max

Lower moisture limits should be required for certain destinations in relation to the climate, duration of transport and storage. Governments accepting the Standards are requested to indicate and justify the requirements in force in their country.

4. CONTAMINANTS

4.1 Contaminants

The product covered by this Standard shall comply with the maximum levels of the *General Standard for Contaminants and Toxins in Food and Feed* (CODEX STAN 193-1995).

4.2 Pesticide residues

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

5. HYGIENE

5.1 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 Codes of Practice recommended by the Codex Alimentarius Commission which are relevant to this product.

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

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

– shall be free from micro-organisms in amounts which may represent a hazard to health;
– shall be free from parasites which may represent a hazard to health; and

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– shall not contain any substance originating from micro-organisms in amounts which may represent a hazard to health.

6. PACKAGING

6.1 Cassava flour shall be packaged in containers which will safeguard the hygienic, nutritional, technological, and organoleptic qualities of the product.

6.2 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 substance or undesirable odour or flavour to the product.

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

7. LABELLING

In addition to the requirements of the Codex *General Standard for the Labelling of Prepackaged Foods* (CODEX STAN 1-1985), 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 cassava flour.”

7.2 Labelling of non-retail containers

Information for non-retail containers 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 an identification mark, provided that such a mark is clearly identifiable with the accompanying documents.

8. METHODS OF SAMPLING

See relevant Codex texts on methods of analysis and sampling.

ANNEX

In those instances where more than one factor limit and/or method of analysis is given we strongly recommend that users specify the appropriate limit and method of analysis.

Factor/Description	Limit	Method of analysis
CRUDE FIBRE	MAX: 2.0%	ISO 5498 (1981) – Determination of Crude Fibre Content– B.S. Separation by filtration through filter paper – General Method
ASH	MAX: 3.0%	ISO 2171 (1980) – Cereals, Pulses and Derived Products – Pulses and Derived Products – Determination of Ash (Type I Method)
FOOD ADDITIVES	Conform With Legislation of the Country in Which the Product is Sold	None Defined
PARTICLE SIZE		None Defined
■ fine flour	MIN: 90% shall pass through a 0.60 mm sieve	
■ coarse flour	MIN: 90% shall pass through a 1.20 mm sieve	