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ICS 67.060

DRAFT EAST AFRICAN STANDARD

Rice flour — Specification

EAST AFRICAN COMMUNITY

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Foreword

Development of the East African Standards has been necessitated by the need for harmonizing requirements governing quality of products and services in the East African Community. It is envisaged that through harmonized standardization, trade barriers that are encountered when goods and services are exchanged within the Community will be removed.

The Community has established an East African Standards Committee (EASC) mandated to develop and issue East African Standards (EAS). The Committee is composed of representatives of the National Standards Bodies in Partner States, together with the representatives from the public and private sector organizations in the community.

East African Standards are developed through Technical Committees that are representative of key stakeholders including government, academia, consumer groups, private sector and other interested parties. Draft East African Standards are circulated to stakeholders through the National Standards Bodies in the Partner States. The comments received are discussed and incorporated before finalization of standards, in accordance with the Principles and procedures for development of East African Standards.

East African Standards are subject to review, to keep pace with technological advances. Users of the East African Standards are therefore expected to ensure that they always have the latest versions of the standards they are implementing.

The committee responsible for this document is Technical Committee EASC/TC 014, *Cereals, Pulses and their derived products*.

Attention is drawn to the possibility that some of the elements of this document may be subject of patent rights. EAC shall not be held responsible for identifying any or all such patent rights.

Rice flour — Specification

1.0 Scope

This draft East Africa Standard specifies the requirements, methods of sampling and test for rice flour obtained from grinding milled rice of the varieties grown from rice grains, *Oryza spp*. intended for human consumption.

2.0 Normative references

The following documents are referred to in the text in such a way that some or all of their content constitutes requirements of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

CXS 193*, General standard for contaminants and toxins in food and feed*

EAS 38*, Labelling of pre-packaged foods — General requirements*

EAS 39*, Hygiene in the food and drink manufacturing industry — Code of practice*

EAS 128, Milled Rice – Specification

EAS 900*, Cereals and pulses — Sampling*

EAS 901*, Cereals and pulses — Test methods*

ISO 6579-1*, Microbiology of the food chain — Horizontal method for the detection, enumeration and serotyping of Salmonella — Part 1: Detection of Salmonella spp.*

ISO 6888-1*, Microbiology of the food chain — Horizontal method for the enumeration of coagulase-positive staphylococci (Staphylococcus aureus and other species) — Part 1: Method using Baird-Parker agar medium*

ISO 16649-2*, Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of beta-glucuronidase-positive Escherichia coli — Part 2: Colony-count technique at 44 degrees C using 5-bromo-4-chloro-3-indolyl beta-D-glucuronide*

ISO 21527-2*, Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of yeasts and moulds — Part 2: Colony count technique in products with water activity less than or equal to 0,95*

ISO 4833-1, Microbiology of the food chain — Horizontal method for the enumeration of microorganisms Part 1: Colony count at 30 °C by the pour plate technique

3.0 Terms and definitions

For the purposes of this document, the following terms and definitions apply.
ISO and IEC maintain terminological databases for use in standardization at the following addresses:
— ISO Online browsing platform: available at http://www.iso.org/obp

3.1 milled rice
whole or broken kernels of rice (Oryza spp) from which all or part of the germ and the outer bran layer have been removed.

3.2 rice flour
powder obtained from grinding milled rice

3.3 food grade packaging material
material, made of substances which are safe and suitable for their intended use and which will not impart any toxic substance or undesirable odour or flavour to the product

3.4 wholesome/sound
free from, deterioration or adulteration/contamination, that appreciably affects their appearance, the keeping quality of the produce or market value

3.5 clean
practically free from visible soil, fungal contamination, dust, or other visible foreign matter

3.6 foreign matter/ extraneous matter
all organic and inorganic material other than rice flour

3.7 inorganic matter
stones, glass, pieces of soil and other mineral matter

3.8 organic matter
any animal or plant matter (seed coats, straws, weeds) other than rice flour

3.9 filth
impurities of plant and animal origin including dead insects, rodent hair and excreta

4 Requirements

4.1 General requirements

4.1.1 Rice flour shall be obtained from ground milled rice complying with EAS 128

4.1.2 Rice flour shall be:

a) clean, wholesome, with uniform fine granulation,

b) characteristic colour of rice

c) free from abnormal flavour, musty, or other undesirable odour;

d) free from live pests; and

e) powdery consistency.

. 4.2 Specific requirements

Rice flour shall comply with the specific requirements given in Table 1 when tested in accordance with the test methods specified therein.

Table 1 — Specific requirements for Rice flour

S/No.	Characteristic	Limit	Test method
i.	Protein min.) N x 6.25 % m/m	5.0	EAS 901 -
ii.	Crude fibre, % m/m, max.	1.0	
iii.	Total ash, % m/m, max.	1.0	EAS 901
iv.	Acid insoluble ash, % m/m, max.	0.2	

v.	Crude fat on moisture free basis, % m/m, max.	1.0	
vi.	Moisture, % m/m, max	14	
vii.	Filth	0.1	

4.1.3 Rice flour at least 98 % shall pass through 50 mesh (0.297mm) sieve size.

5.0 Hygiene

5.1 Rice flour shall be produced, prepared and handled in accordance with EAS 39

5.2 Rice flour shall comply with microbiological limits given in Table 2 when tested in accordance with the test methods specified therein.

Table 2 — Microbiological limits for rice flour

S/N	Micro-organism	limit (max)	Test method
i.	Total aerobic count, cfu / g,max	10^4	*ISO 4833-1*
ii.	Escherichia coli, cfu/g, max	Absent	*ISO 16649-2*
iii.	Salmonella, in 25 g	Absent	*ISO 6579-1*
iv.	Yeast and moulds, cfu/g, max	10^4	*ISO 21527-2*
v.	Staphylococcus aureus, / 25 g,max	10^2	ISO 6888-1
vi.	[Bacillus cereus	[10^2]	[ISO 7932]

6.0 Contaminants

6.1 Pesticide residues

Rice flour shall comply with pesticide residue limits established by the Codex Alimentarius Commission for this commodity.

6.2 Heavy metals

Rice flour shall comply with limits for heavy metals as stipulated in CXS 193

6.3 Mycotoxin

Rice flour shall comply with the maximum limits for mycotoxins given in Table 4 when tested in accordance with the test methods prescribed therein.

Table 3 — Mycotoxin limits for Rice flour

S/No	Mycotoxin	limit (max)	Test method
i.	Total aflatoxins µg/kg	10	EAS 901
ii.	Aflatoxin B_1, µg/kg	5	

7.0 Packaging

Rice flour shall be packaged in food grade packaging material which safeguards the hygienic, nutritional and organoleptic qualities of the product.

8.0 Labelling

8.1 In addition to the requirements in EAS 38, each package shall be legibly and indelibly labelled with the following:

a) product name as “rice flour”;

b) name, address and physical location of the producer/ packer/importer;

c) lot/batch/code number;

d) net weight, in metric units;

e) the declaration “Food for Human Consumption’’;

f) storage instruction’;

g) date of manufacture;

h) best before date;

i) instructions for use and on disposal of used package; and

j) country of origin.
k) declaration of Genetically Modified Organism, where applicable

8.2 Each container may be marked with the standards mark of quality.

9.0 Sampling

Sampling shall be done in accordance with EAS 900

Bibliography

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