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Blended flour — Specification

Part 5:

Wheat and sorghum blend

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Farm Concern International.
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Kenya Industrial Research and Development Institute (KIRDI)
Ministry of Agriculture, Livestock, Fisheries and Irrigation (MOALF&I)
Ministry of Health — Food Safety Unit
Ministry of Health — Nutrition and Dietetic
National Cereals and Produce Board (NCPB)
University of Nairobi
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Foreword

This Kenya Standard was prepared by the Joint Technical Committee comprising of key stakeholders under the guidance of the Standards Projects Committee, and it is in accordance with the procedures of the Kenya Bureau of Standards.

Flour blending initiative is aimed at contributing towards food security, improved nutrition and increased employment opportunities in Kenya through flour blending based on under-utilized high value foods. This multi-sectoral approach has been designed through a consultative process that targets a high-impact approach aimed at integrating Arid and Semi Arid Lands (ASALs) as food and nutrition secure regions to contribute to the national food basket.

This Kenya Standard forms part of a series of standards aimed at blending traditional sources of flours mainly maize and wheat with the underutilized foods. This will reduce over reliance on maize and wheat as well as improve both food security and nutritional qualities of the products.

In the preparation of this Kenya Standard, reference was made to the following documents:

KS EAS 1, Wheat flour — Specification.

KS EAS 51, Wheat grain — Specification.

KS EAS 95, Sorghum flour — Specification.

KS EAS 757, Sorghum grain — Specification.

Acknowledgement is hereby made for the assistance derived from these sources.

Blended flour — Specification

Part 5:

Wheat and sorghum blend

1 Scope

This Kenya Standard specifies the requirements, methods of sampling and test for blended wheat and sorghum flour prepared from milling grains and /or products of common wheat (*Triticum aestivum* L.) and sorghum (*Sorghum bicolor* (L) Moench.) or a mixture of their flour thereof intended for human consumption.

2 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.

AOAC 2001.06, *Total fumonisins in corn. Competitive direct enzyme-linked immunosorbent assay*

AOAC 2013.06, *Arsenic, Cadmium, Mercury and Lead in foods*

KS CODEX STAN 192, *General standard for food additives*

KS CODEX STAN 193, *Codex general standard for contaminants and toxins in food and feed*

KS EAS 1, *Wheat flour — Specification*

KS EAS 51, *Wheat grains — Specification*

KS EAS 38, *Labelling of pre-packaged foods — Specification*

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

KS EAS 95, *Sorghum flour — Specification*

KS EAS 757, *Sorghum grains — Specification*

KS EAS 768, *Fortified milled maize (corn) products — Specification*

KS EAS 803, *Nutrition labelling — Requirements*

KS EAS 804, *Claims on food — General requirements*

KS EAS 805, *Use of nutrition and health claims — Requirements*

KS ISO 712, *Cereals and cereal products — Determination of moisture content — Reference method*

KS ISO 2171, *Cereals, pulses and by-products — Determination of ash yield by incineration*

KS ISO 5498, *Agricultural food products — Determination crude fibre Content-General method*

KS ISO 5985, *Animal feeding stuffs — Determination of ash insoluble in hydrochloric acid*

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

KS ISO 7305, *Milled cereal products — Determination of fat acidity*

KS ISO 9648, *Sorghum — Determination of tannin content*

KS ISO 16050, *Foodstuffs — Determination of aflatoxin B1, and the total content of aflatoxins B1, B2, G1 and G2 in cereals, nuts and derived products — High-performance liquid chromatographic method*

KS 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*

KS 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*

KS ISO 24333, *Cereals and cereal products — Sampling*

3 Terms and definitions

For the purposes of this document, the following terms and definitions apply.

3.1 blended flour

a mixture of two different milled food crop produce. This can be obtained by mixing the food crop produce before milling or their flours thereof

3.1.1 food grade packaging material

material which will safeguard the hygienic, nutritional, technological and organoleptic qualities of the product

3.1.2 foreign matter

organic and inorganic materials (such as sand, soil, glass) other than extraneous matter in the flour

3.2 musty odour

stale, mouldy or dump smell

3.2.1 wholesome

free from disease and physiological deterioration (such as but not limited to decay, breakdown, freezing damage) or adulteration/contamination, that appreciably affects their appearance, edibility, the keeping quality of the produce or market value

3.2.2 foreign matter

all organic and inorganic material

3.2.3 inorganic matter

stones, glass, pieces of soil and other mineral matter

3.3 organic matter

any animal or plant matter (seed coats, straws, weeds) other than wheat grain, damaged wheat grain, other grains, inorganic extraneous matter and harmful/toxic seeds

3.3.1 Extraneous matter

Extraneous matter are all organic and inorganic materials other than wheat and sorghum, broken wheat kernels, other grains and filth.

3.3.2 Milled wheat flour.

Wheat flour is the product prepared from grain of common wheat, *Triticum aestivum* L., or club wheat, *Triticum compactum* Host., or mixtures thereof, by grinding or milling processes.

3.3.3 Sorghum flour

is the product obtained from grains of *Sorghum bicolor* (L.) Moench through a process of industrial milling processes.

4 Requirements

4.1 Raw materials

Blended wheat and sorghum flour shall be prepared by blending wheat flour complying with KS EAS 1 or wheat grains complying with KS EAS 51 and sorghum flour complying with KS EAS 95 or sorghum grains complying with KS EAS 757.

4.2 General requirements

Blended wheat and sorghum flour shall be:

- a) of characteristic colour of wheat grains/flour and sorghum grains/flour from which they were prepared;
- b) free from foreign matter such as insects, insects' parts, fungi or dirt;
- c) free from musty or other objectionable odour; and
- d) wholesome and fit for human consumption.

4.3 Specific requirements

4.3.1 The minimum content of sorghum flour in the blended product shall be 10 %.

4.3.2 Blended wheat and sorghum flour shall comply with the requirements given in Table 1 when tested in accordance with the test methods specified therein.

Table 1 — Compositional requirements for blended wheat and sorghum flour

S/N	Parameter	Limit	Test method
i)	Crude fibre, % by m/m, max.	5	KS ISO 5498
ii)	Moisture, % m/m,max.	14	KS ISO 712
iii)	Total ash, %,max. ^a	3	KS ISO 2171
iv)	Fat acidity, mg KOH per 100 g of product, m/m, max.	50	KS ISO 7305
v)	Tannin content, % m/m, max. ^a	0.5	KS ISO 9648

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S/N	Parameter	Limit	Test method
vi)	Acid insoluble ash,% m/m, max.	0.4	KS ISO 5985
^a % mass on dry matter basis.			

5 Fortification requirements

5.1 Levels of micronutrients

Fortified Blended wheat and sorghum flour shall comply with the levels of micronutrients provided in Annex A.

6 Food additives

Only the food additives permitted by KS CODEX STAN 192 may be used without exceeding the stated limits.

7 Hygiene

7.1 Blended wheat and sorghum flour shall be produced, prepared and handled in accordance with KS EAS 39.

7.2 The product shall comply with microbiological limits given in Table 2 when tested in accordance with the test methods specified therein.

Table 2 — Microbiological limits for blended wheat and sorghum flour

S/N	Micro-organism	Maximum limit	Test method
i)	<i>E. coli</i> , Cfug	10 ²	KS ISO 16649-2
ii)	<i>Salmonella spp in 25 g</i>	Absent	KS ISO 6579-1
iii)	Yeast and moulds, Cfug	10 ⁴	KS ISO 21527-2

8 Contaminants

8.1 Heavy metals

Blended wheat and sorghum flour shall comply with KS CODEX STAN 193 for respective flours. In addition, the products shall comply with Table 3 when tested in accordance with the test methods specified therein.

Table 3 — Heavy metal limits for blended wheat and sorghum flour

S/N	Heavy metal	Limit, mg/kg	Test method
i)	Arsenic (As)	0.1	AOAC 2013.06
ii)	Lead (Pb)	0.2	
iii)	Cadmium (Cd)	0.1	

8.2 Pesticide residues

Blended wheat and sorghum flour shall comply with the maximum residue limits established by the Codex Alimentarius Commission for this commodity.

8.3 Mycotoxins

Blended wheat and sorghum flour shall comply with mycotoxin limits specified in Table 4 when tested in accordance with test methods specified therein.

Table 4 — Mycotoxin limits for blended wheat and sorghum flour

S/N	Mycotoxin	Maximum limit, µg/kg	Test method
i)	Total aflatoxins	10	KS ISO 16050
ii)	Aflatoxins B ₁	5	
iii)	Fumonisin	2 000	AOAC 2001.06

9 Packaging

9.1 Blended wheat and sorghum flour shall be packaged in food grade packaging materials.

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

10 Labelling

10.1 General labelling

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

- a) name of product such as "Blended Wheat and Sorghum Flour" or "Blended Sorghum and Wheat Flour". The first name shall be that of the dominant flour in the blend;
- b) name and address of the manufacturer/packer/importer;
- c) brand name/registered trade mark, if any;
- d) lot or batch number in code or in clear format;
- e) net weight in metric units;
- f) the statement "Store in a cool dry place and away from contaminants";
- g) the statement "for human consumption";
- h) country of origin;
- i) date of manufacture;
- j) expiry date; and
- k) instructions for disposal of used package.

10.2 Nutrition labelling

The amount of nutrients in the blended wheat and sorghum flour shall be declared on the label in accordance with KS EAS 803.

10.3 Nutrition and health claims

Blended wheat and sorghum flour may have claims on nutrition and health. Such claims when declared shall be in compliance with KS EAS 804 and KS EAS 805.

11 Sampling

Sampling shall be done in accordance with KS ISO 24333.

Public Review Draft

Annex A

Requirements for levels of micronutrients in fortified composite flour.

Nutrient	Fortificant	Limits mg/kg		Test method
		Min.	Max.	
Vitamin A ^a	Vitamin A (Retinyl) palmitate, spray-dried or equivalent, 75 000 µg RE/g ^b (7.5 % retinol), min.	0.5	1.4	AOAC 2001.13
Vitamin B ₁ ^a	Thiamin Mononitrate, 81 %, min.	4.6	NA ^c	AOAC 953.17
Vitamin B ₂ ^a	Riboflavin, 100 %, min.	3.3	NA	AOAC 970.65
Niacin ^a	Niacinamide, 99 %, min.	30	NA	AOAC 975.41
Vitamin B ₆ ^a	Pyridoxine hydrochloride, 82 %, min.	3	NA	AOAC 961.15
Folate	Folic acid, 90.5 %, min.	1.1	3.2	AOAC 2004.05
Vitamin B ₁₂	Vitamin B ₁₂ (Water soluble), 0.1 %,min.	0.01	NA	ISO 20634
Zinc	Zinc oxide, 80 %, min.	40	80	AOAC 2011.14
Total iron	Total iron	20	NA	AOAC 944.02

^a The addition of these micronutrients is optional in Tanzania.

^b 1µg RE = 3.33 IU, RE = Retinol equivalent.

^c NA-Not Applicable. The maximum limits for these nutrients are not necessary because the upper tolerance limits of these nutrients are very high.

NOTE 1 Any other fortificants listed by either British Pharmacopoeia (BP); Food Chemical Codex (FCC); Merck Index (MI); United States National Formulary (NF); European Pharmacopoeia (Ph Eur); United States Pharmacopoeia (USP); or FAO WHO Codex Alimentarius Commission may be used.

NOTE 2 Only NaFeEDTA, 12.5 % Fe, min or Ferrous fumarate, 32 %, min shall be used as a source of iron so as to provide iron at 20-40 mg/kg and 30-50 mg/kg respectively for wheat flour fortification.