

STANDARD FOR WHEAT FLOUR CXS 152-1985

Document Location: Raw Ingredients - Processing of Ingredients - Prior Purchase

Alternate Name: CXS 152-1985

Date Document Last Updated: 2021

Publisher: Codex Alimentarius

Date Uploaded to Website: June 5, 2024

Overview

CXS 152-1985 is the Codex standard for wheat flour. It provides information on product definition, essential composition, quality factors, contaminants, hygiene, packaging, labelling, and methods of analysis and sampling. The document mentions maximum moisture content , optional ingredients, and food additives for wheat flour.

Heavy metals, pesticides and mycotoxin levels for the product must comply with those established by Codex standards. GMP and GHPs are emphasized within the document, to ensure the production of a product that is safe and of good quality. The limits for ash, fat acidity, protein, nutrients, and particle size for wheat flour, along with their analysis method can also be found within this document.

Overall, adhering to this document ensures the consistent production of wheat flour that meets established standards, thereby ensuring its safety and quality.

Link to Document

**STANDARD FOR WHEAT FLOUR CXS 152-1985 Adopted in 1985. Revised in 1995.
Amended in 2016, 2019, 2021.**