

SRI LANKA STANDARD 144: 2019
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**SPECIFICATION FOR
WHEAT FLOUR
*(Second Revision)***

SRI LANKA STANDARDS INSTITUTION

Sri Lanka Standard
SPECIFICATION FOR WHEAT FLOUR
(Second Revision)

SLS 144: 2019

(Attached Corrigendum No 1)

Gr. 9

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FOREWORD

This Standard was approved by the Sectoral Committee on Food Products and authorized for adoption and publication as a Sri Lanka Standard by the Council of the Sri Lanka Standards Institution on 2019-07-10.

This Standard was first published in 1972 and revised in 2003. In this second revision types of wheat flour have been amended. Limits for heavy metals and mycotoxins have been introduced.

This Standard is subject to the provisions of the Food Act No. 26 of 1980 and the regulations framed thereunder.

For the purpose of deciding whether a particular requirement of this Standard is complied with, the final value, observed or calculated, expressing the results of a test or an analysis, shall be rounded off in accordance with **SLS 102**. The number of significant places to be retained in the rounded off value shall be the same as that of the specified value in this Standard.

In revising this Standard, the assistance obtained from the relevant publications of Codex Alimentarius Commission, and East African community, is gratefully acknowledged.

1 SCOPE

1.1 This Standard prescribes the requirements and methods of test for wheat flour. This Standard applies to wheat flour for direct human consumption prepared from common wheat *Triticum aestivum* L., or club wheat, *Triticum compactum* Host., or mixtures thereof, which is prepackaged and ready for sale to the consumer or destined for use in other food products.

1.2 It does not apply:

1.2.1 to any product prepared from durum wheat, *Triticum durum* Desf., singly or in combination other wheat;

1.2.2 to semolina, common wheat, *Triticum aestivum* L., or club wheat, *Triticum compactum* Host., or mixtures thereof;

1.2.3 to wheat flour destined for use as a brewing adjunct or for the manufacture of starch and/ or gluten;

1.2.4 to wheat flour for non-food industrial use;

1.2.5 flours whose protein content have been reduced or which have been submitted after the milling process to a special treatment other than drying or bleaching and/ or to which have been added other ingredients than those mentioned under optional ingredients and additives.