



Food and Agriculture
Organization of the
United Nations



World Health
Organization

**CODEX
ALIMENTARIUS**
INTERNATIONAL FOOD STANDARDS

CODEX ALIMENTARIUS
STANDARD

**REGIONAL STANDARD FOR
EDIBLE SAGO FLOUR (ASIA)**
CXS 301R-2011



ADOPTED 2011
AMENDED 2026

CXS 301R-2011

History of the standard

2026 Amendments

Following decisions taken at the Forty-ninth Session of the Codex Alimentarius Commission in 2026, amendments were made to insert sampling plans for provisions in Section 9.

This publication was reformatted and published in 2026.

2025 Amendment

The Thirty-ninth Session of the Codex Alimentarius Commission in 2016 adopted the amendment to the Codex Alimentarius Commission Procedural Manual in recognition that the *Recommended methods of analysis and sampling* (CXS 234-1999) would be the single reference for methods of analysis and sampling. The methods section in this standard has been included in *Recommended methods of analysis and sampling* (CXS 234-1999) and accordingly an amendment was made to Section 9: “Methods of analysis and sampling”.

2023 Amendments

Following decisions taken at the Forty-sixth Session of the Codex Alimentarius Commission in 2023, amendments were made in Section 7.2: “Labelling of non-retail containers”.

Adopted in 2011.

1 Scope

This standard applies to edible sago flour obtained from the processing of the pith or soft core of palm tree (*Metroxylon* spp.) intended for direct human consumption. This standard does not apply to products obtained from cassava tubers (tapioca), which are called sago flour in some regions.

2 Description

2.1 Product definition

Edible sago flour is the product prepared from the pith or soft core of palm tree like sago palm (*Metroxylon* spp.) by a mechanical treatment (pounding, grinding, milling) followed by soaking and settling, then drying.

3 Essential composition and quality factors

3.1 Quality criteria – general

Edible sago flour shall be free from off-flavours and odours.

It must be free from filth (impurities of animal origin including dead insects) and other extraneous matters.

3.2 Quality criteria – specific

Table 1: Quality criteria – specific

Moisture content	13% m/m max.
Ash inorganic extraneous matter	0.5% m/m max.
Acidity (mg KOH/100 g)	220 max.
Starch content	65% m/m min.
Crude fibre	0.1% m/m max.
Particle size	not less than 95% flour shall pass through a 100-mesh sieve
Colour	from white to light brown

4 Food additives

Flour treatment agents used in accordance with Table 1 and Table 2 of the *General standard for food additives* (CXS 192-1995)¹ in food category 06.2.1 “Flours” are acceptable for use in foods conforming to this standard.

5 Contaminants

The products covered by this standard shall comply with the maximum levels of the *General standard for contaminants and toxins in food and feed* (CXS 193-1995).²

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

6 Hygiene

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 *General principles of food hygiene* (CXC 1-1969),³ and other relevant Codex texts such as codes of hygienic practice and codes of practice.

The products should comply with any microbiological criteria established in accordance with the *Principles and guidelines for the establishment and application of microbiological criteria related to foods* (CXG 21-1997).⁴

7 Labelling

The products covered by the provisions of this standard shall be labelled in accordance with the *General standard for the labelling of pre-packaged foods* (CXS 1-1985).⁵ In addition, 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 sago flour”.

7.2 Labelling of non-retail containers

The labelling of non-retail containers should be in accordance with the *General standard for the labelling of non-retail containers of foods* (CXS 346-2021).⁶

8 Packaging

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

8.2 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 substances or undesirable odour or flavour to the product.

9 Methods of analysis and sampling

9.1 Methods of analysis

For checking compliance with this standard, the methods of analysis and sampling contained in the *Recommended methods of analysis and sampling* (CXS 234-1999)⁷ relevant to the provisions in this standard shall be used.

9.2 Sampling plans

The sampling plans in Table 2 are applicable for flavour, odour, filth and colour.

The sampling plans in Table 2 or Table 3 (upon the agreement between both trading parties) are applicable for moisture content, ash inorganic extraneous matter, acidity, starch content, crude fibre and particle size.

Table 2 Inspection by attributes plans in accordance with ISO 2859-1 (AQL=6.5%)

Lot size (number of packages, each containing 1 or more units)	Inspection level					
	Reduced		Normal		Tightened	
	Sample size (n)	Acceptance number (c)	Sample size (n)	Acceptance number (c)	Sample size (n)	Acceptance number (c)
2-15	2	0	2	0	3	0
16-50	5	1	8	1	13	1
51-90	5	1	13	2	13	1
91-150	8	2	20	3	20	2
151-280	13	3	32	5	32	3
281-500	20	5	50	7	50	5
501-1 200	32	6	80	10	80	8
1 201-3 200	50	8	125	14	125	12
3 201 and over	80	10	200	21	200	18

Notes:

If sample size n equals to or exceeds lot size, carry out 100 percent inspection.

The number of samples to be analysed is n. If the number of samples that do not meet the criteria is less than or equal to c, the lot should be accepted. Otherwise, the lot should be rejected.

Table 3 Inspection by variable plans in accordance with ISO 3951-1 (AQL=6.5%)

Lot size (number of packages, each containing 1 or more units)	Inspection level					
	Reduced		Normal		Tightened	
	n	k	n	k	n	k
2-15	4	0.586	4	0.735	3	0.950
16-25	4	0.586	6	0.939	6	1.061
26-50	4	0.586	6	0.887	9	1.218
51-90	5	0.550	9	0.869	9	1.190
91-150	7	0.507	14	0.935	14	1.147
151-280	9	0.628	21	0.945	21	1.227
281-500	14	0.601	33	1.036	32	1.225
501-1 200	21	0.830	52	1.120	50	1.245
1 201-3 200	33	0.954	79	1.195	78	1.281
3 201 and over	52	1.120	124	1.239	122	1.325

Notes:

If sample size n equals to or exceeds lot size, carry out 100 percent inspection.

In case of minimum limit, if the sample mean is higher than the minimum limit plus k times standard deviation, the lot should be accepted. Otherwise, reject the lot.

In case of maximum limit, if the sample mean is lower than the maximum limit minus k times standard deviation, the lot should be accepted. Otherwise, reject the lot.

REFERENCED TEXTS

- 1 *General standard for food additives* (CXS 192-1995).
- 2 *General standard for contaminants and toxins in food and feed* (CXS 193-1995).
- 3 *General principles of food hygiene* (CXC 1-1969).
- 4 *Principles and guidelines for the establishment and application of microbiological criteria related to foods* (CXG 21-1997).
- 5 *General standard for the labelling of pre-packaged foods* (CXS 1-1985).
- 6 *General standard for the labelling of non-retail containers of foods* (CXS 346-2021).
- 7 *Recommended methods of analysis and sampling* (CXS 234-1999).

Codex Alimentarius

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