REGIONAL STANDARD FOR EDIBLE SAGO FLOUR

Asia

CXS 301R-2011

2023 Amendments

Following decisions taken at the Forty-sixth Session of the Codex Alimentarius Commission in December 2023, amendments were made in Section 7.2 Labelling of non-retail containers.
1. **SCOPE**
This standard applies to edible sago flour obtained from the processing of the pith or soft core of palm tree \((\text{Metroxylon } \text{sp})\) intended for direct human consumption. This standard does not apply to products obtained from cassava tubers (tapioca), which are called sago flour in some region.

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 \((\text{Metroxylon } \text{sp})\) 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**
   - 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 **Determination of moisture content**

9.2 **Determination of ash (inorganic extraneous matters)**

9.3 **Determination of acidity (mg KOH/100 g)**
According to AOAC 939.05.

9.4 **Determination of crude fibre**

9.5 **Determination of starch content**
According to AOAC 920.44.

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### NOTES


Members of the Codex Alimentarius Commission in the region of Asia are indicated on the Codex website at [https://www.fao.org/fao-who-codexalimentarius](https://www.fao.org/fao-who-codexalimentarius)