

(PREVIEW)

IS : 3838 – 1966

***Indian Standard***

**SPECIFICATION FOR  
SELF-RAISING FLOUR**

**1. SCOPE**

**1.1** This standard prescribes the requirements and the methods of test for self-raising flour.

**FOREWORD**

**0.1** This Indian Standard was adopted by the Indian Standards Institution on 25 November 1966, after the draft finalized by the Bakery and Confectionery Sectional Committee had been approved by the Agricultural and Food Products Division Council.

**0.2** Self-raising flour is made by mixing *MAIDA* ( wheat flour ) with sodium bicarbonate and soluble acid ingredients in such proportion that, if they are permitted to react, they yield sufficient carbon dioxide which causes aeration without leaving a marked excess of any of the ingredients. The production of self-raising flour involves the mixing of *MAIDA* and the aerating agents in required proportions into an efficient mixer until a uniform distribution has been achieved. The flour is used in the production of chemically leavened bakery products.

**0.3** While formulating this standard due consideration has been given to the relevant rules framed by the Government of India under the *Prevention of Food Adulteration Act, 1954*. This standard is subject to the restrictions imposed under that Act, wherever applicable.

**0.4** This standard contains clauses which call for agreement between the purchaser and the supplier at the time of placing the order. The relevant clauses are **2.2** and **3.1**.

**0.5** For the purpose of deciding whether a particular requirement of this standard is complied with, the final value, observed or calculated, expressing the result of a test or analysis, shall be rounded off in accordance with IS : 2-1960\*. The number of significant places retained in the rounded off value should be the same as that of the specified value in this standard.