

(PREVIEW)

***Indian Standard***  
**SPECIFICATION FOR EDIBLE GROUNDNUT  
FLOUR (EXPELLER PRESSED)**

**FOREWORD**

**0.1** This Indian Standard (First Revision) was adopted by the Indian Standards Institution on 30 October 1975, after the draft finalized by the Nutrition Sectional Committee had been approved by the Agricultural and Food Products Division Council.

**0.2** Edible groundnut flour is well recognized as a rich source of dietary protein. Its properties, such as taste, odour and colour have led to its use in many food products like biscuits, *BALAHAR* and other snack foods.

**0.3** This Indian Standard was first published in 1968. Consequent upon improvement in the quality of the edible groundnut flour produced commercially, it was felt that the standard required to be modified. Accordingly, this revision is being issued. In this revision the requirement for available lysine has been excluded, limit for aflatoxin reduced and description of raw material preparation elaborated.

**0.4** One of the toxicants which is usually present in edible groundnut protein products is aflatoxin, produced by a fungus (*Aspergillus flavus*). It is now well-established that aflatoxin is harmful to human beings when ingested even in minute quantities. It, therefore, becomes imperative that the edible flour is produced under strictly controlled hygienic conditions. Under optimum conditions of growth, harvesting, drying, the toxin content can be almost negligible. At the same time several methods have been developed for detoxification of the aflatoxin present in edible groundnut flour, by treatment with chemicals like ammonia, hydrogen peroxide and certain oxidizing agents. Simultaneously, these treatments bring about a lowering of the nutritive value of the edible groundnut protein products through destruction of the sulphur amino acids. Therefore, safe methods of making edible groundnut protein products of good nutritive value and low aflatoxin content are either by treating groundnut pods in the field to avoid fungal contamination, or by manually removing fungus-affected kernels before processing the remainder, or by using groundnut naturally resistant to fungus. At present, manual removal of fungus-affected kernel is adopted for commercial production of edible groundnut flour, and products with an aflatoxin content well below the prescribed limit are regularly obtained.

**0.5** A separate Indian Standard (IS : 1875-1975\*) for solvent extracted ( variety of groundnut flour) has also been formulated.

**1. SCOPE**

**1.1** This standard prescribes the requirements, and the methods of sampling and test for edible groundnut flour (expeller pressed).