

IS 4684 : 1975 Specification for Edible Groundnut Flour (Expeller Pressed) (First Revision)

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 and other snack foods. Expeller pressed edible groundnut flour shall be made by expelling in a screw press fresh, clean degermed groundnut kernels which have been decuticled after mild roasting. In order to reduce the proportion of immature, shrivelled and mouldy kernels which could carry high levels of aflatoxin, the kernels shall be selected either by visual inspection, inspection under ultraviolet light or electronic sorting.

The standard details physical, chemical and microbiological parameters along with their methods of test. It shall not contain added flavouring and colouring agents or any other extraneous matter. The kernels shall be free from insect or fungal infestation. As the product is consumed for its high protein content, the standard prescribes minimum protein content and also maximum fat content to reduce the occurrence of rancidity. Other quality parameters like moisture content, ash and acid insoluble ash, acid value and crude fiber content are specified. It also provides an upper limit for aflatoxins as it has high chance of occurrence in the product. Microbiological requirements are also prescribed keeping the food safety parameters in mind.

Packaging clause mentions requirements for appropriate packaging material to preserve quality and prevent contamination, with labelling requirements indicating product name, manufacturer address, batch code, date of manufacture etc.