

GHANA STANDARDS BOARD GHANA STANDARD ON WHOLE WHEAT FLOUR



The Ghana Standard Board has published the National Standard for *whole wheat flour*.



❖ *GS 979:2009 - Cereals, Pulses and derived products – specification for whole wheat flour.*

The Standard applies to wheat flour obtained from the processing of whole wheat grains for human consumption. It also establishes the essential requirements for whole wheat flour (*Triticum aestivum L*).

Information in this standard includes:

- ❖ *Adulteration, Insect infestation, foreign matter, defective, foreign matter etc.*
- ❖ *Requirement of whole wheat flour such as the percentage of moisture, total ash, alcoholic acidity, protein, crude fiber, fat content sedimentation value and acid insoluble ash.*
- ❖ *Raw materials requirements used in processing the flour*
- ❖ *Microbiological requirement*
- ❖ *Safety measures in processing of wheat flour*
- ❖ *Packaging, labeling, Sampling and Testing of final product (wheat flour).*



The **Standard** is available for reference and for sale at the **Documentation and Information Centre** of the Ghana Standards Board.

For further enquiries, please contact the **Documentation and Information Centre** at the following address:

Ghana Standards Board
P.O.Box MB 245
Accra-Ghana
Tel: 233-21-500065/6; 506987
Fax: 233-21-500092

E-mail: gsbdir@ghanastandards.org
gsbnep@ghanastandards.org
Website: <http://www.ghanastandards.org>



The Ghana Standards Board is located at Okponglo, adjacent to the Gulf House.