

SS 46:1971(2022)
(ICS 67.060)

SINGAPORE STANDARD

Specification for wheat flour (White)

Amendment No. 1 to No. 3 (issued separately)

Confirmed and classified as a mature standard 2022

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Acknowledgements

The confirmation of this Singapore Standard and classifying it as a mature standard was approved on 6 October 2022 by the Food Standards Committee (FSC) under the purview of the Singapore Standards Council.

FSC consists of the following members:

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The Technical Committee on Food Products under FSC undertook the confirmation of this standard. The Technical Committee consists of the following members:

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The Singapore Standard having been approved by the Food Industry Standards Committee was endorsed by the Standards Council on 26th November, 1971.

First published, December, 1971.

The Food Industry Standards Committee appointed by the Standards Council consists of the following members:

	Names	Organizations
Chairman:	Mr. Alan C. Y. Yeo	Standards Council
Secretary:	Mrs. Lee-Yoong Ngeun Yoon	Singapore Institute of Standards and Industrial Research
Members:	Mr. Chia Hong Hoe	Ministry of Science and Technology
	Mr. Andrew Goh	Ministry of Health
	Dr. Giam Choo Hoo	Primary Production Department
	Mr. Tan Hui Boon	Singapore Institute of Standards and Industrial Research
	Dr. Walter Rintoul	Singapore Testing Laboratory
	Mr. Yeow Chee Tiong	Singapore Institute of Standards and Industrial Research

The Technical Committee appointed by the Food Industry Standards Committee and responsible for the preparation of this standard, consists of representatives from the following organizations:

	Names	Organizations
Chairman:	Mr. Yeow Chee Tiong	Singapore Institute of Standards and Industrial Research
Secretary:	Mrs. Lee-Yoong Ngeun Yoon	Singapore Institute of Standards and Industrial Research
Members:	Mr. Andrew Goh	Ministry of Health
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	Mr. Choo Teck Woo	Khong Guan Flour Milling Ltd.
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	Mr. Peter Chua	Central Supplies Office
	Mr. Seow Moh Hock	Singapore Food Manufacturers' Association

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SINGAPORE STANDARD
SPECIFICATION FOR WHEAT FLOUR (WHITE)

FOREWORD

This specification was drawn up by the Technical Committee on Wheat Flour and approved by the Food Industry Standards Committee.

In preparing the specification, references were made to the following:

1. Federal Specification N-F-485a : 1965 Flour, Whole Wheat
2. Federal Specification N-F-481h : 1965 Flour, Wheat
3. I.S. 3838 : 1966 Specification for Self-Raising Flour
4. S.I. 46 : 1951 Baking Flour (Wheat and Rye)
5. Official Methods of Analysis of the Association of Official Agricultural Chemists, 10th edition (1965).
6. General Laboratory Methods. AACC. 7th edition (1962)

Acknowledgement is made for the use of information from the above references.

It is to be noted the equivalent units are given within brackets.

Attention is drawn to the possibility that some of the elements of this Singapore Standard may be the subject of patent rights. Enterprise Singapore shall not be held responsible for identifying any or all of such patent rights.

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1. SCOPE AND CLASSIFICATION

1.1 Scope. This standard covers the requirements and methods of test for wheat flour, bleached and unbleached, obtained from whole wheat grains.

1.2 Classification. Wheat flour covered by this standard shall be of the following groups:-

- Group I — Generally recommended as bread flour
- Group II — Generally recommended as an all-purpose flour
- Group III — Generally recommended as cake and biscuit flour.