	NEPAL BUREAU OF STANDARDS AND METROLOGY NEPAL PRODUCT CERTIFICATION SCHEME		STI
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## SCHEME OF TESTING AND INSPECTION FOR CERTIFICATION OF WHEAT FLOUR ACCORDING TO NS 10

**1. Laboratory** - A laboratory shall be maintained which shall be suitably equipped and staffed to carry out the different tests in accordance with the methods given in the Nepal Standards.

1.1 All the testing apparatus shall be periodically checked and calibrated and records of such checks/calibration maintained.

**2. Test Record** - All records of analysis and tests shall be kept in suitable formats approved by the NBSM.

2.1 Copies of any records that may be required by NBSM shall be made available at any time on request.

2.2 **Quality Control**-It is recommended that, as far as possible, Statistical Quality Control (SQC) methods may be used for controlling the quality of the products as envisaged in this Scheme.

2.3 In addition, effort should be made to gradually introduce a Quality Management System in accordance with NS ISO 9001-2000 Quality Management Systems -Requirements.


**3. Standard Mark**- The Certification Mark(s) as provided by NBSM along with the license shall be printed /stenciled on each container of Product or printed on the label applied to the container as the case may be provided always that the material in each container to which this mark is applied conforms to every requirement of the specification.

**4. Marking** - In addition, the following information should be given on each container or on the label attached to it:

- a) Name of the Product;
- b) Grade/Type;
- c) Name and address of the manufacturer;
- d) Batch or code number;
- e) Net weight in grams or kilograms;
- f) Other labeling requirements laid down under the Standards, Food Act 2023, and the Rules framed there under.

**5.0 LEVELS OF CONTROL**- The Analysis and tests as indicated in Table 1 and at the levels of control specified therein, shall be carried out on the whole production of the factory and appropriate records and charts maintained in accordance with clause 2.0 above. All the production which conforms to the Nepal standards and covered under the scope of licence shall be marked with the Standard Mark.

Prepared by	Approved by	Page of
-------------	-------------	---------

	NEPAL BUREAU OF STANDARDS AND METROLOGY NEPAL PRODUCT CERTIFICATION SCHEME		STI
	DOC:STI/10/1	ISSUE 01	1 MARCH 2014

**5.1 CONTROL UNIT** – For the purpose of this scheme, the quantity of Wheat flour of same type manufactured in one shift shall constitute a control unit.

5.1.1 One sample of wheat flour shall be drawn from each control unit at the time of filling the bags and shall be tested for moisture content (in case it is determined by using moisture meter, the moisture meter shall be calibrated periodically against the oven method). If the moisture content of the sample does not exceed 13 percent, this may not be tested for that particular type of wheat flour produced continuously on that day. If it is found that the moisture content exceeds 13 percent, sample shall be drawn every four hours and tested for moisture content. In cases any samples fails to meet the moisture content requirement, the material manufactured during the respective four hours of production shall be considered unfit for the purpose of marking.

**6.0 RAW MATERIALS** – A sample from each consignment of wheat used in the preparation of flours shall be tested for conformity to corresponding NS or company standard and appropriate records maintained. Alternatively, a certificate giving test results for various parameters for conformity to NS/ company standard shall be obtained from the suppliers for each consignment of wheat in the factory and appropriate records maintained.

**7.0 HYGIENIC CONDITIONS** – Wheat flours shall be manufactured in premises maintained under hygienic conditions (as per NS 98:2042 Code for hygienic condition in food industries). A routine cleaning chart should be drawn-up by the licensee and implemented. All the workers engaged in production and packing shall use clean washed clothing, including head-covers. Incidental contamination from soiled equipment or from personnel suffering from injuries, eruptions or boils shall be avoided.

**7.1** Wheat as well as the finished product shall be stored in suitable places taking care to see that adventitious impurities do not find an entrance.

**8.** In respect of all other clauses of the specification the factory will maintain appropriate controls and checks to ensure that product conforms to the various requirement of the specification


**9.0 REJECTION-** A separate record providing the detailed information regarding the rejected control units and mode of their disposal shall be maintained. Such material shall in no case be stored together with that conforming to the specification.

**10. Samples** - The licensee shall supply, free of charge, the sample or samples required in accordance with the Nepal Standard (Certification Marks) Rules 2040 from his factory or go down. NBSM shall pay for the samples taken by it from the open market.

### **11. Replacement**

**11.1** Whenever a complaint is received soon after the goods with the Standard Mark have been purchased and used, and if there is adequate evidence that the goods have not been

Prepared by	Approved by	Page of
-------------	-------------	---------

	NEPAL BUREAU OF STANDARDS AND METROLOGY NEPAL PRODUCT CERTIFICATION SCHEME	STI
DOC:STI/10/1	ISSUE 01	1 MARCH 2014

misused, defective goods or their components shall be replaced or repaired free of cost by the licensee in case the complaint is proved to be genuine and the useable period (where applicable) has not expired. The final authority to judge conformity of the product to the Nepal Standard shall be with NBSM.

**11.2** In the event of any damages caused by the goods bearing the Standard Mark, or claim being filed by the consumers against NBSM Standard Mark and not "conforming to" the relevant Nepal Standard, entire liability arising out of such non conforming product shall be of licensee and NBSM shall not in any way be responsible in such cases.

## 12. Stop Marking


**12.1** The marking of the product shall be stopped under intimation to NBSM, if at any time, there is some difficulty in maintaining the conformity of the product to the specification or the testing equipment goes out of order. The marking may be resumed as soon as the defects are removed under intimation to NBSM.

12.2 The marking of the product shall be stopped immediately if directed to do so by NBSM for any reason. The marking may then be resumed only after permission by NBSM. The information regarding resumption of marking shall also be sent to NBSM.

## 13. Production Data

The licensee shall send to NBSM as per the enclosed proforma to be authenticated by the manufacturer by giving an affidavit / undertaking, a statement of quantity produced, marked and exported by him and the trade value thereof end of each operative year of the license.

Prepared by	Approved by	Page of
-------------	-------------	---------

	NEPAL BUREAU OF STANDARDS AND METROLOGY NEPAL PRODUCT CERTIFICATION SCHEME		STI
	DOC:STI/10/1	ISSUE 01	1 MARCH 2014

NS: 10:2037

**WHEAT FLOUR (High, Medium and Low gluten content)**

**Table 1 LEVELS OF CONTROL**


TEST DETAILS				LEVELS OF CONTROL		REMARKS
Clause	Requirements	Test Method		No. of Sample	Frequency	
		Clause	Reference			
4.1	Physical requirements					
4.1.1	Taste and flavor		<b>Sensory</b>	One	Each Control Unit	
4.1.2	Colour		<b>Visual</b>	One	<b>-do-</b>	
4.1.3	Foreign matters		<b>Visual</b>	One	<b>-do-</b>	
4.1.4	Fungus and insect Infestation		<b>-do-</b>	One	<b>-do-</b>	
4.2	Chemical Requirements					
	Moisture Percentage (Mass)	Annex "ka"	–	One	Each Control Unit	
	Total Ash(dry basis) percentage (Mass)	Annex "kha"	–	<b>one</b>	<b>-do-</b>	
	Ash Insoluble in acid(dry basis) percentage (Mass)	Annex "ga"	–	<b>one</b>	<b>-do-</b>	
	Gluten(dry basis) percentage (Mass)	Annex "gha"	–	<b>one</b>	<b>-do-</b>	
	Alcoholic Acidity percentage( as H <sub>2</sub> SO <sub>4</sub> )(Mass)	Annex "nga"	–	one	<b>do-</b>	

**FORM 1**

**RECORDS OF TEST RESULTS FOR BISCUIT**

Date	Batch /Code No.	Taste and flavor	Fungus and insect Infestation	Colour	Foreign matters
(1)	(2)	(3)	(4)	(5)	(6)

Prepared by	Approved by	Page of
-------------	-------------	---------

	NEPAL BUREAU OF STANDARDS AND METROLOGY NEPAL PRODUCT CERTIFICATION SCHEME	STI
DOC:STI/10/1	ISSUE 01	1 MARCH 2014

Moisture percentage by mass	Total Ash (dry basis) percentage by mass	Ash Insoluble in acid(dry basis) percentage (Mass)	Gluten (dry basis) percentage (Mass)	Alcoholic Acidity percentage( as H <sub>2</sub> SO <sub>4</sub> )(Mass)
(7)	(8)	(9)	(10)	(11)

Prepared by	Approved by	Page of
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