

State Institution the Republican Scientific Clinical Center of Pediatrics and Pediatric Surgery. Republic of Tajikistan

Standard harmonization for wheat flour fortification. Tajikistan

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STANDARD OF THE REPUBLIC OF TAJIKISTAN

WHEAT BAKING FORTIFIED FLOUR (first grade)

Specification

AGENCY FOR STANDARDIZATION, METROLOGY, CERTIFICATION AND TRADE INSPECTION



***** AGREED BY: Ministry of Health and Social Protection of the Republic of Tajikistan

- ★ APPROVED AND ENTERED INTO FORCE by Order of the Agency for Standardization, Metrology, Certification and Trade Inspection under the Government of the Republic of Tajikistan dd. ______2016 №____
- ✤ FIRST ISSUE

Vitamins and minerals weight ratio, mg/kg:	Development of premix composition for Tajikistan	Draft of the Standard of the Republic of Kazakhstan (developed by KAN)
B ₁₂	0,005-0,007	0,002-0,006
B_9 (including background)	0,9-1,0	0,7-1,9
B_1 (including background)	2,5-3,5	1,5-4,1
B_2 (including background)	3,0-4,0	2,0-5,2
B_3 (including background)	17,0-22,0	11,0-29,0
Iron weight ratio (including background): NaFeEDTA	20,0-30,0	16,0-32,0
Zinc weight ratio (including background)	30,0-40,0	26,0-50,0
Iron identification test	positive	positive

* In fortified flour is allowed a light smell of vitamins and additives;

Note- Moisture content in fortified flour intended for long-term storage shall be no more than 14,5 %.

	Daily intake of micronutrients in fortified wheat flour by groups of population in countries, in % RNI/day	
Nutrient	Tajikistan	
Vitamin B-3 (niacin)	from 14% to 19%	
Vitamin B-1 (thiamin)	from 30% to 39%	
Vitamin B-2 (riboflavin)	from 56% to 70%	
Vitamin B-12	from 35% to 50%	
Vitamin B-9 (folate)	from 86% to 123%	
Zinc	from 95% to 169%	

Projected period of the standard approval in the Republic of Tajikistan:

Draft is under consideration in Tajikistandzhart Agency

till September 15, 2016

