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BHUTAN STANDARD

Cereal Flaking Machine: Basic Requirements (Part 1)



ICS 65.060.10

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BHUTAN STANDARDS BUREAU

The National Standards Body of Bhutan THIMPHU 11001

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BHUTAN STANDARD

Cereal Flaking Machine: Basic Requirements (Part 1)

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FOREWORD

This Bhutan Standards for Power Tillers–Test Code (Part 2) was adopted by Bhutan Standards Bureau after the draft finalization by the Mechanical Engineering Technical Committee and endorsed by BSB Board.

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2	BHUTAN STANDARD			
3	Cereal Flaking Machine: Basic Requirements (Part 1)			
4				
5	1 Scope			
6	This standard specifies the basic requirements for the cereal flaking machines.			
7	2 Normative Reference			
8	There are no normative references for this document.			
9	3 Definition			
10	3.1 Cereal Flaking machine			
11	A machine used for flattening the cereals mainly rice and maize.			
12	3.2 Cereal			
13	Are generally of the gramineous family refers to crop harvested for dry grain only.			
14	3.3 Flaking			
15 16	It is a processing technique by which whole grains of cereals are normally processed before being used as an ingredient to produce a range of products such as rice flakes and cornflakes.			
17	3.4 Food grade material			
18 19	Any material when it comes in contact with food does not contaminate the food beyond the limit of prohibited substances given in annex A, Table 1.			
20 21	3.5 Flaking recovery rate			
22	The percentage output of flakes in relation to the total input of roasted cereal in a tested machine.			
23	3.6 Flaking recovery index			
24	It is the ratio of recovery rate of tested machine to that of manual pounding.			
25	3.7 Flaking Capacity			
26	It is the weight of the input cereal processed by the test machine over a time period.			
27	4 General Requirement of the cereal flaking machine shall cover;			
28	4.1. Safety Requirements			
29	4.2. Requirement of Operational Performance			
30	4.4. Structure Requirements			

31 4.1. Safety requirements

- 32 4.1.1. There shall be safety guard for moving parts which are prone to injury and guard shall be placed in
- 33 between the moving parts and operator.
- 34 4.1.2. The guard shall have enough strength and durability under the normal operational condition
- 35 and the guard which does not require to be removed or should be firmly fixed on the machine.
- 36 4.1.3. All safety symbols and labels shall be illustrated and clearly visiable to operator.
- 37 4.1.4. Parts that come in contact with the flake should be of food grade materials.
- 38 4.1.5. The machine should be fitted with the mechanism to remove the finished products.
- 39 4.1.6. There should not be any defects that may affect the operator.
- 4.1.7. The machine shall be equipped with instruction and operation mannuals.
- 41 4.2. Requirements of operational performance
- 42 4.2.1. Flaking recovery index should be equal to 1.0 or above.
- 43 4.2.2 Flaking capacity should be as specified by the manufacturer.
- 44 4.2.2. Flaking operation should be smoothly conducted.
- 45 4.2.4. The noise level for flaking machine should not exceed 100dB (A) for 2 hours of continuous
- 46 operation.
- 47 4.3. Structure requirements
- 48 4.3.1. The main components shall not be abnormal or broken.
- 49 4.3.2.The operator should not have difficulty in operating and controlling the components.
- 50 4.3.3The food grade materials for processing machine shall be as given in annex A, Table 2

5 Test Sample

53 The test sample shall be a new machine and it shall be adjusted as per the manufacturer's specification.

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59 Annex A (Normative)

(Clause 3.4 and 4.3.3)

Presence of any traces of prohibited substance should be within the limit prescribed in Table 1.

Table 1 Prohibited substances in food contact parts.

SI. No	Elements	Limit Value
1.	Lead (Pb)	< 0.1%
2.	Antimony (Sb)	< 5 %
3.	Cadmium (Cd)	< 0.01 – 0.04 %
4.	Mercury (Hg)	< 0.1 %
5.	Cyanide	0

Table 2 Recommended food grade materials for different operating conditions

		Operating Condition				
SI.	Metal Type	Wet				Food
No		Acid (pH 0-6)	Neutral (pH 6-8)	Alkaline (pH 8- 14)	Dry	Contact Parts
1.	Carbon	Not	Recommended	Recommended	Recommended	Hopper,
	Steel	Recommended	with	with		Shaft,
			Coating/Plating	Coating/Plating		Outer
						body
2.	Stainless	SS 304,	SS304	SS304	SS200,	Shaft,
	Steel	Recommended	Recommended	Recommended	Recommended	Screen,
	(SS)					Outlet
3.	Cast Iron	Not	Not	Not	Recommended	Outer
		Recommended	Recommended	Recommended	with	Body
					coating/Plating	

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