**APPENDIX 2**

**LIST OF STANDARDS FOR SYSTEMATIC REVIEW**

**KEBS/TC 013; processed cereals and pulses**

1. KS ISO 20483:2013 Kenya Standard — Cereals and pulses — Determination of the nitrogen content and calculation of the crude protein content — Kjeldahl method, First Edition
2. KS ISO 6647-1:2015 Kenya Standard — Rice — Determination of amylose content Part 1: Reference method, First Edition
3. KS ISO 6647-2:2015 Kenya Standard — Rice — Determination of amylose content Part 2: routine methods, First Edition
4. KS 146 2011 cereals and pulses –Guide on storage
5. KS ISO 7302:1988 -Specification for cereals and cereal products - Determination of total fat content.
6. KS ISO 5526:2013 Kenya Standard — Cereals, pulses and other food grains —Nomenclature, First Edition
7. KS ISO 5527:2015 Kenya Standard — Cereals — Vocabulary, First Edition
8. KS 426:1984 Specification for Custard Powder
9. KS EAS 89:2017 Millet Flour Specification
10. KS 684:1988 Specification for Baker’s Yeast
11. KS EAS 95:2017 Sorghum Flour Specification
12. KS 346:2000 Specification for Baking Powder Second Edition
13. KS 340:2007 Edible Maize Starch Specification Third Edition
14. KS 170:1979 Methods of Sampling Milled Cereal Products