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1. PRODUCT NAME

CEREALS MUESLI

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Ready-to-eat breakfast cereal composed of a mixture of toasted whole grains with fruits, nuts, and seeds.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Whole barley, whole oats, raisins, whole wheat, dates, milled corn, almonds, rice, brown sugar, partially hydrogenated soy bean oil, malt flavoring, salt, high fructose corn syrup, distilled monoglyceride.

3.2. OTHER PERMITTED INGREDIENTS

Vitamins A, E, B1, B2, B12, D, niacinamide, reduced iron, folic acid, BHT (preservative) and other food additives as permitted (Codex general Standard for Food Additives [GSFA] Database).

4. PROCESSING

Processing

- 4.1. CODEX "CAC/RCP 1-1969, Rev. 4-2003; Code of Practice- General Principles of Food Hygiene including annex on HACCP systems and guidelines for application.

5. MICROBIOLOGICAL CRITERIA

FOOD SAFETY PARAMETERS

MAXIMUM LIMITS

The product shall comply with any microbiological criteria established in accordance with Codex Guideline CAC/GL: 21-1997 "Principles for the Establishment and Application of microbiological criteria for food;

The product shall be free from microorganisms in amounts which may represent a hazard to health and shall be free from any substance originating from microorganisms in amounts which may represent a hazard to health.

6. CHEMICAL CRITERIA

SAFETY PARAMETERS


MAXIMUM LIMITS

Moisture Content (Max)	10-12%
Total Ash (Max)	0.2%
Total fibre (Min)	12%
Grain composition	Not < 51% whole grain ingredients

QUALITY PARAMETERS

MAXIMUM LIMITS

N/A

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7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Odour	The odour shall be free from rancid, musty and other objectionable odour;
Flavour	Shall have good characteristic taste;
Colour	The color shall be characteristic of the individual ingredients;
Foreign matter	Shall have no evidence of foreign material. free from heavy metals in amounts which may represent a hazard to human health.

8. CONTAMINANTS

8.1. The product shall comply with maximum residue limits established by Codex Alimentarius (See: CAC / MRL: 2009 Maximum residue Limits (MRLS) for pesticides).

8.2. The product shall comply with the Maximum Levels of the Codex general Standard for Contaminants and Toxins in Foods (Codex Stan: 193-1995).

9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	370 Kcal
Carbohydrates	64 g
Protein	12 g
Fat	6 g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade plastic or can or equivalent packing that maintains the integrity of the product both sanitary and organoleptic qualities intact and withstands the rigors of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages, and withstands the rigors of transport and handling.
Primary packaging net weight	Up to 1Kg.
Warranty at delivery location	4 Months.

11. LABELLING

11.1. UNSTD-GEN-02 "UN Product Labelling"

12. OTHER REQUIREMENTS

12.1. UNSTD-GEN-03: "UN Inspection"

12.2. UNSTD-GEN-04: "UN Certification"