



## UN RATIONS STANDARD

DATE: 30/10/2011

### ALMOND POWDER

ED No: 01

CODE: UNSTD-COM 4101

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#### 1. PRODUCT NAME

ALMOND POWDER

#### PRODUCT RISK

LOW

MEDIUM

HIGH

#### 2. DESCRIPTION



Almond powder is powder made from ground sweet almonds intended for human consumption. The powder is used in cooking.

#### 3. INGREDIENTS

##### 3.1. ESSENTIAL INGREDIENTS

Almonds

##### 3.2. OTHER PERMITTED INGREDIENTS

Food Additives: See Codex General Standard for Food Additives (GSFA) Database and where permitted, only those individual additive(s) indicated for the product shall apply and only within the limits specified.

#### 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

##### QUALITY PARAMETERS

##### MAXIMUM LIMITS

N/A

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## 7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Colour	Yellowish powder
Impurities	Shall be free from any impurities.
Flavour and odour	Shall be free from abnormal flavour and rancid odour; shall be clean, wholesome. Shall have a sweet aroma of almonds.

## 8. CONTAMINANTS

N/A

## 9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	575 Kcal
Carbohydrates	21.7g
Protein	21.2g
Fat	49.4g

## 10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade polyethylene or equivalent packing material that maintains product's both organoleptic qualities and sanitary integrity. Able to withstand 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 250 g
Warranty at delivery location	4 Months

## 11. LABELLING

- UNSTD-GEN-02 "UN Product Labelling"

## 12. OTHER REQUIREMENTS

- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"