	UN RATIONS STANDARD		DATE: 30/10/2011
	BISCUITS SWEETMEAL		ED No: 01
	CODE: UNSTD-COM 2103		Page: 1 of 2

1. PRODUCT NAME

BISCUITS SWEETMEAL

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



A sweet meal biscuit - sometimes referred to as a digestive biscuit, is a semi-sweet biscuit made from whole wheat flour.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Coarse brown wheat flour, sugar, vegetable oil, wholemeal flour and leavening agents.

3.2. OTHER PERMITTED INGREDIENTS

Sweetmeal biscuits may contain ingredients such as, but not limited to, dried whey, oatmeal, cultured skimmed milk, emulsifiers and other 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	5% (w/w)
Acid insoluble ash (dry basis)	0.05% (w/w)
Acidity of extracted fat (as oleic acid)	1.2% (w/w)

QUALITY PARAMETERS

MAXIMUM LIMITS

N/A

	UN RATIONS STANDARD	DATE: 30/10/2011
	BISCUITS SWEETMEAL	ED No: 01
	CODE: UNSTD-COM 2103	Page: 1 of 2

7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Appearance and colour	The biscuits shall have a uniform, brown colour, shall be evenly baked without signs of burning or scorching; and shall have no foreign colour nor be damaged or crushed.
Odour or flavour	Shall have a characteristic digestive biscuit smell with no rancid, stale or mould odour.
Texture	The product shall have a uniform grain and texture.

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	474 Kcal
Carbohydrates	57 g
Protein	6 g
Fat	19g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade plastic, heat sealed or equivalent packaging material that maintains the 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 500 g.
Warranty at deliver 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"