



## UN RATIIONS STANDARD

DATE: 30/10/2011

### HERB BASIL DRIED

ED No: 01

CODE: UNSTD-COM 4139

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#### 1. PRODUCT NAME

HERB BASIL DRIED

#### PRODUCT RISK

LOW

MEDIUM

HIGH

#### 2. DESCRIPTION



Herb basil dried consists of the leaves of the annual species *Ocimum basilicum* L., belonging to the family *Lamiaceae*, collected just before flowering then dried.

#### 3. INGREDIENTS

##### 3.1. ESSENTIAL INGREDIENTS

Dried Basil leaves

##### 3.2. OTHER PERMITTED INGREDIENTS

None permitted

#### 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.
- 4.2. ISO 11163:1995
- 4.3. CAC/RCP 42 - 1995 Code of Hygienic Practice for Spices and Dried Aromatic Plants

#### 5. MICROBIOLOGICAL CRITERIA

##### FOOD SAFETY PARAMETERS

##### MAXIMUM LIMITS

*Bacillus cereus*

n=5, c=1, m=  $10^3$  cfu/g, M =  $10^4$  cfu/g

*Clostridium perfringens*

n=5, c=1, m=  $10^2$  cfu/g, M =  $10^3$  cfu/g

*Salmonella* spp.

n = 5, c = 0, Absent in 25 g

*Escherichia coli*

n = 5, c=1, m= 10 cfu/g, M =  $10^2$  cfu/g

#### 6. CHEMICAL CRITERIA

##### SAFETY PARAMETERS

##### MAXIMUM LIMITS

Agrochemical/Pesticide Residues

Codex Maximum Residue Limits (MRLs)

Moisture content max.

12% (m/m)

Total ash

16% (m/m)

Ash insoluble in hydrochloric acid, max.

2% (m/m)

Volatile oil, ml/100 g, on dry basis, min.

0.3ml



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#### QUALITY PARAMETERS

#### MAXIMUM LIMITS

N/A

### 7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Storage Temperature	≤30oC
Odour or flavour	Odor is fresh and reminiscent of aniseed, flavour has a bitter after-taste.
Colour	Grayish green
Foreign matter	Not exceed 1 % (m/m)

### 8. CONTAMINANTS

8.1. The products covered by this Standard shall comply with the Maximum Levels for contaminants that are specified for the product in the General Standard for Contaminants and Toxins in Food and Feed (CODEX STAN 193-1995).

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

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	286 Kcal
Protein	61g
Carbohydrate	14g
Fat	4 g

### 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 Gr
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"