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1. PRODUCT NAME

SPREAD CHOCOLATE

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Spread Chocolate is a creamy spread made of hazelnuts and cocoa.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Dry cocoa solids content of 32%, finely ground hazelnuts

3.2. OTHER PERMITTED INGREDIENTS

Milk and/or dry milk solids

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.
- 4.2. CODEX STAN 87-1981, Rev. 1-2003 "CODEX Standard for chocolate and chocolate products"

5. MICROBIOLOGICAL CRITERIA

FOOD SAFETY PARAMETERS

MAXIMUM LIMITS

Salmonella spp.

n=5, c=0, m= Absent 25 g.

Listeria monocytogenes

n=5, c=0, m= Absent 25 g.

E. coli

n=5, c=2, m= 10 cfu/g, M= 10² cfu/g

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

pH

7.2 – 7.6

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QUALITY PARAMETERS		MAXIMUM LIMITS
Fat-free cocoa solids		≥2.5%
Total cocoa solids		≥ 32%
Ground hazelnuts		≥20 and ≤40

7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Appearance and colour	Chocolate brown.
Odour or flavour	Pleasing cocoa flavour and cocoa aroma
Texture	Creamy and homogeneous
Foreign matter	Shall have no foreign matter.
Storage	Shall be maintained at ≤30°C during storage and delivery.

8. CONTAMINANTS

Aflatoxins total (if nuts added) 15 µg/kg
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	541 Kcal
Proteins	5.4 g
Carbohydrate	62.2 g
Fats	29.7 g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade plasticglass containers that maintains the integrity of the product to protect product, maintaining 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 1 kg
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"