



UN RATIONS STANDARD

DATE: 30/10/2011

SPICE NUTMEG WHOLE

ED No: 01

CODE: UNSTD-COM 4189

Page: 1 of 2

1. PRODUCT NAME

SPICE NUTMEG WHOLE

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Nutmeg, whole obtained from the nutmeg tree (*Myristica fragrans* Houtt)

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Nutmeg Whole

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. ISO6577:2002
- 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=10³ cfu/g, M=10⁴ cfu/g

Clostridium perfringens n=5, c=1, m=10² cfu/g, M=10³ cfu/g

Salmonella spp. n=5, c=0, Absent in 25 g

Escherichia coli n=5, n=1, 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

Agrochemicals/Pesticides residues

CODEX MRLs

QUALITY PARAMETERS


MAXIMUM LIMITS

Moisture content

12% (m/m), max.

Total ash

16% (m/m) on dry basis, max.

	UN RATIONS STANDARD	DATE: 30/10/2011
	SPICE NUTMEG WHOLE	ED No: 01
	CODE: UNSTD-COM 4189	Page: 1 of 2

Ash insoluble in hydrochloric acid

2 % (m/m) on dry basis, max.

Volatile oil

0.3 ml/100 g, on dry basis, min

7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Odour or flavour	Odour is fresh and reminiscent of aniseed, flavour has a bitter after-taste.
Colour	Greyish to brown
Foreign matter	Free from musty odour, living insects, moulds, dead insects, insect fragments, rodent, all materials other than Coriander seeds and all other matter of animal, vegetable or mineral origin, and any contamination.

8. CONTAMINANTS

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

9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	525 Kcal

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"