



UN RATIONS STANDARD

DATE: 30/10/2011

HERB THYME DRIED

ED No: 01

CODE: UNSTD-COM 4149

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1. PRODUCT NAME

HERB THYME DRIED

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION

Dried thyme herbs are leaves of the species *Salvia officinalis* L., belonging to the family *Lamiaceae*, collected before flowering then dried.



3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Dried Thyme

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. CAC/RCP 42 - 1995 Code of Hygienic Practice for Spices and Dried Aromatic Plants
- 4.3. ISO 6754: 1996.

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

14% (m/m)

Ash insoluble in hydrochloric acid, max.


3.5% (m/m)

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

1 %

QUALITY PARAMETERS

MAXIMUM LIMITS

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N/A

7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Storage Temperature	≤30oC
Odour or flavour	Pungent, aromatic like aniseed
Colour	Pale green to grey-green
Foreign matter	Not more than 1% (by mass). Free from yellow or brown leaf, and from dust and fine particles. Free from living insects and moulds growth, and shall be practically free from dead insects, insect fragments and rodent contamination.

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	276 Kcal
Carbohydrates	64 g
Protein	09 g
Fat	07 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"