



# UN RATIONS STANDARD

DATE: 30/10/2011

## SEAWEED DRIED

ED No: 01

CODE: UNSTD-COM 4164

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### 1. PRODUCT NAME

SEAWEED DRIED

#### PRODUCT RISK

LOW

MEDIUM

HIGH

### 2. DESCRIPTION



Seaweed, genus *Undaria*, species *Undaria pinnatifida*, of Alariaceae family in the dried form.

### 3. INGREDIENTS

#### 3.1. ESSENTIAL INGREDIENTS

Seaweed, species *Undaria pinnatifida*

#### 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

### 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)

Acid-insoluble ash


3.5% (m/m), on dry basis, max.

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

1.0% (ml/100 g), on dry basis, min.

#### QUALITY PARAMETERS

#### MAXIMUM LIMITS

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N/A

## 7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Storage Temperature	≤30oC
Odour or flavour	Characteristic odour and flavour, strong and aromatic.
Colour	Dark-brownish-green
Foreign matter	Dried seaweed shall be free from any foreign odour or flavour and especially from mustiness. 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	290 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"