



UN RATIONS STANDARD

DATE: 30/10/2011

GELATIN

ED No: 01

CODE: UNSTD-COM 4138

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1. PRODUCT NAME

GELATIN

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Agar has been chiefly used as an ingredient in desserts throughout Asia. The gelling agent (Gelatin) is an unbranched polysaccharide obtained from the cell walls of some species of red algae, primarily from the genera *Gelidium* and *Gracilaria*, or seaweed (*Sphaerococcus euchema*).

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Gelatin

3.2. OTHER PERMITTED INGREDIENTS

For commercial purposes, Gelatin can be derived primarily from *Gelidium amansii*.

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.

5. MICROBIOLOGICAL CRITERIA

FOOD SAFETY PARAMETERS

MAXIMUM LIMITS

- 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

N/A

QUALITY PARAMETERS

MAXIMUM LIMITS

Agar, the raw material for gelatin consists of a mixture of agarose and agaropectin. The predominant component agarose is a linear polymer, made up of the repeating monomeric unit of agarobiose. Agarobiose is a disaccharide made up of D-galactose and 3,6-anhydro-L-galactopyranose. Agaropectin is a heterogeneous mixture of smaller acidic molecules that gel poorly.

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7. PHYSICAL CRITERIA

| PARAMETER | LIMITS |
|-------------------|--------|
| Texture | Powder |
| Odour and flavour | None |
| Foreign matter | None |

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 | 278 Kcal |

10. PACKAGING

| PARAMETER | LIMITS |
|-------------------------------|---|
| Primary packaging | The product shall be packaged in a sealed food grade polythene bags 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

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"