



# UN RATIONS STANDARD

DATE: 30/10/2011

## SPICE ANISEED WHOLE

ED No: 01

CODE: UNSTD-COM 4167

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### 1. PRODUCT NAME

SPICE ANISEED GROUND

#### PRODUCT RISK

LOW

MEDIUM

HIGH

### 2. DESCRIPTION



Whole aniseed (*Pimpinella anisum* Linnaeus).

### 3. INGREDIENTS

#### 3.1. ESSENTIAL INGREDIENTS

Aniseed mature fruit of *Pimpinella anisum* Linnaeus

#### 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. ISO 7386-1984
- 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=10<sup>3</sup> cfu/g, M=10<sup>4</sup> cfu/g

*Clostridium perfringens* n=5, c=1, m=10<sup>2</sup> cfu/g, M=10<sup>3</sup> cfu/g

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

*Escherichia coli* n=5, n=1, m=10 cfu/g, M=10<sup>2</sup> 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.

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Total ash	10%(m/m), on dry basis, max.
Acid insoluble ash	2.5% (m/m), on dry basis, max.
Volatile oil content	2.0-2.5 ml/100 g, on dry basis, min.

## 7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Odour or flavour	Aromatic characteristic of the spice
Colour	Greyish-green to grayish-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	337 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"