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|  | UN RATIONS STANDARD | | DATE: 30/10/2011 |
| | STOCK BASE VEGETARIAN | | ED No: 01 |
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1. PRODUCT NAME

STOCK BASE VEGETARIAN

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Dry powder made of Mix vegetables extract, onions, garlic and other spices and additives.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Vegetable extract, wheat flour, wheat starch, salt, onions, garlic and spices

3.2. OTHER PERMITTED INGREDIENTS

Food Additives: See Codex General Standard for Food Additives (GSFA) Database and where permitted, only those individual additive(s) indicated for the product shall apply and only within the limits specified.

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

Salmonella spp Absent in 25 g.

Total coliform n=5, c=2, m= 102cfu/g. ,M=103 cfu/g.

Staphylococcus aureus n=5, c=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

N/A


QUALITY PARAMETERS

MAXIMUM LIMITS

Salt 12.5%

Creatine and creatinine < 1%

Ammoniacal Nitrogen ≤ 0.2%

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Total Nitrogen < 2%

7. PHYSICAL CRITERIA

| PARAMETER | LIMITS |
|------------------|--------------------------------|
| Temperature | Ambient |
| Odour or flavour | Free from foreign odours |
| Colour | Golden Yellowish to brownish |
| Foreign matter | Free from any foreign material |

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 | 250Kcal |
| Proteins | 9.8 g |
| Carbohydrates | 61.1 g |
| Fats | 9.48 g |

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 1 Kgr |
| 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"