



UN RATIONS STANDARD

DATE: 30/10/2011

HERB OREGANO DRIED

ED No: 01

CODE: UNSTD-COM 4144

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1. PRODUCT NAME

HERB OREGANO DRIED

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Dried oregano is an important culinary herb used for the flavor of its leaves, which can be more flavorful when dried than fresh. Good quality oregano has a pungency that numbs the tongue

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Dried Oregan

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 7925: 1999

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

16% (m/m)

Ash insoluble in hydrochloric acid, max.

2% (m/m)


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

0.3ml

QUALITY PARAMETERS

MAXIMUM LIMITS

N/A

| | | |
|--|-----------------------------|-------------------------|
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7. PHYSICAL CRITERIA

| PARAMETER | LIMITS |
|---------------------|---|
| Storage Temperature | ≤30oC |
| Odour or flavour | Aromatic, fragrant, warm, pungent and aromatic, warm and slightly bitter taste, which can vary in intensity. |
| Colour | Light grayish green to olive 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 | 306 Kcal |
| Carbohydrates | 64 g |
| Protein | 11 g |
| Fat | 10 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"