



UN RATIONS STANDARD

DATE: 30/10/2011

SPICE LEMON GRASS DRIED

ED No: 01

CODE: UNSTD-COM 4184

Page: 1 of 2

1. PRODUCT NAME

SPICE LEMON GRASS DRIED

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Lemon grass, species *Cymbopogon Citratus*, that has been processed (cleaning, preparation, grading, drying, chopping, etc.) by the producing country before being exported, and that conforms to the requirements of this Standard

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Lemon grass, species *Cymbopogon Citratus*, in the dried form.

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 1003:2008

5. MICROBIOLOGICAL CRITERIA

FOOD SAFETY PARAMETERS

MAXIMUM LIMITS

Bacillus cereus n=5, c=1, m=10³ cfu/g, M=10⁴ cfu/g

Clostridium perfringens n=5, c=1, m=10² cfu/g, M=10³ cfu/g

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

Escherichia coli n=5, n=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

Agrochemicals/Pesticides residues CODEX MRLs

QUALITY PARAMETERS

MAXIMUM LIMITS

Moisture content 12.0% (m/m), max.

Total ash 14.0% (m/m), on dry basis, max.

	UN RATIONS STANDARD	DATE: 30/10/2011
	SPICE LEMON GRASS DRIED	ED No: 01
	CODE: UNSTD-COM 4184	Page: 1 of 2

Acid-insoluble ash

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

Volatile oils

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

7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Odour or flavour	Characteristic odour and flavour, strong and aromatic.
Colour	Light-greenish to little brownish spot
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	99 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"