



UN RATIONS STANDARD

DATE: 30/10/2011

SPICE GARLIC POWDER

ED No: 01

CODE: UNSTD-COM 4182

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1. PRODUCT NAME

SPICE GARLIC POWDER

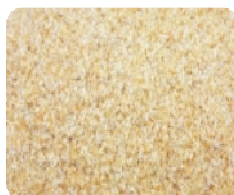
PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



This International Standard specifies requirements for dehydrated garlic (*Allium sativum* L.) powder form/ Garlic powder from the cloves of garlic cultivars (*Allium sativum* L.) without any bleaching or precooking, sound, free from moulds, diseases, soil, outer skins, stems, leaves, roots, scorched, toasted and baked particles.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

100% Garlic powder

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 88292:1993

5. MICROBIOLOGICAL CRITERIA

FOOD SAFETY PARAMETERS

MAXIMUM LIMITS

<i>Bacillus cereus</i>	n=5, c=1, m=10 ³ cfu/g, M=10 ⁴ cfu/g
<i>Clostridium perfringens</i>	n=5, c=1, m=10 ² cfu/g, M=10 ³ cfu/g
<i>Salmonella</i> spp.	n=5, c=0, Absent in 25 g
<i>Escherichia coli</i>	n=5, n=1, m=10 cfu/g, M=10 ² 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 8 % (m/m)
Acid-insoluble ash, 0.5 % (m/m)



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Volatile organic sulfur compounds content, on dry basis, min.	0.3 % (m/m)
Total ash,	5.5 % (m/m)
Cold-water-soluble extract, on dry basis,	70-90 % (m/m)

7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Odour or flavour	Characteristic odour and flavour, strong and aromatic. Free from foreign odours, off odours, such as those coming from mouldy, rancid.
Colour	Between white and pale cream
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	332 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"