	UN RATIONS STANDARD	DATE: 30/10/2011
	LENTILS URAD SPLIT WASHED DRIED	ED No: 01
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1. PRODUCT NAME

LENTILS URAD SPLIT WASHED DRIED

2. DESCRIPTION



Urad Is a black lentil belonging to the species *Phaseolus mungo* linn with the skin coat removed and cotyledon split; it is used to make certain cuisines. These pulses are characterized by a high protein content and low fat content.

PRODUCT RISK		
LOW	MEDIUM	HIGH

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Urad Lentils

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. CODEX STAN 171-1989 CODEX STANDARD FOR CERTAIN PULSES

5. MICROBIOLOGICAL CRITERIA

FOOD SAFETY PARAMETERS MAXIMUM LIMITS


- 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

PARAMETER	MAXIMUM LIMITS
Moisture content	<14%
Uric acid	< 100mg/kg
Aflatoxins	< 30µg

7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Extraneous matter	≤ 1% of which ≤ 0.25% shall be mineral matter and ≤ 0.10% shall be dead insects, fragments or remains of insects, and or other impurities of animal origin.
Toxic or noxious seeds	The product shall be free from toxic or noxious seeds which represent a hazard to human health,

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Quality factors	such as <i>Crotalaria</i> (<i>crotalaria</i> spp.), corn cockle (<i>Agrostemma githago</i> L.), Castor bean (<i>Ricinus communis</i> L.), Jimson weed (<i>Datura</i> spp.)
Flavour and odour	Shall be free from abnormal flavour and odour;
Filth	shall be clean, wholesome, uniform in size, shape and colour.
Defects	Shall be free from abnormal flavour and odour;
Seeds with serious defects	The product shall be free from filth such as impurities of animal origin and dead insects.
Seeds with slight defects	
Seeds with same colour but different type	$\leq 1.0\%$
Seeds with different colour	$\leq 7.0\%$, of which broken seeds $\leq 3.0\%$
Discoloured seeds	$\leq 3.0\%$
Discoloured seeds of same commercial type	$\leq 6.0\%$
	$\leq 3.0\%$
	$\leq 10\%$

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	341 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 5 Kg
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"