



UN RATIONS STANDARD

DATE: 30/10/2011

HERB CHIVES DRIED

ED No: 01

CODE: UNSTD-COM 4141

Page: 1 of 2

1. PRODUCT NAME

HERB CHIVES DRIED

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Dried chives consist of the leaves of the species *Allium schoenoprasum*, belonging to the family *Liliaceae*, that have been processed (cleaning, preparation, grading, chopping).

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Dried chives leaves

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. ISO 11163:1995
- 4.3. CAC/RCP 42 - 1995 Code of Hygienic Practice for Spices and Dried Aromatic Plants

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

	UN RATIONS STANDARD	DATE: 30/10/2011
	HERB CHIVES DRIED	ED No: 01
	CODE: UNSTD-COM 4141	Page: 1 of 2

N/A

7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Storage Temperature	≤30oC
Odour or flavour	Odor is fresh and reminiscent of aniseed, flavour has a bitter after-taste.
Colour	Grayish green
Foreign matter	Not exceed 1 % (m/m)

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	30 Kcal
Protein	61g
Carbohydrate	14g
Fat	4 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"