



# UN RATIONS STANDARD

DATE: 30/10/2011

## SPICE GINGER GROUND

ED No: 01

CODE: UNSTD-COM 4183

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### 1. PRODUCT NAME

SPICE GARLIC POWDER

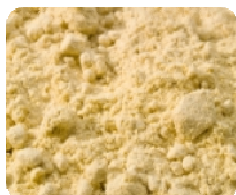
#### PRODUCT RISK

LOW

MEDIUM

HIGH

### 2. DESCRIPTION



Ginger (*Zingiber officinale Roscoe*) ground

### 3. INGREDIENTS

#### 3.1. ESSENTIAL INGREDIENTS

Ginger ground is obtained from the dried, peeled rhizome of ginger, *Zingiber officinale Roscoe*.

#### 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

<i>Bacillus cereus</i>	n=5, c=1, m=10 <sup>3</sup> cfu/g, M=10 <sup>4</sup> cfu/g
<i>Clostridium perfringens</i>	n=5, c=1, m=10 <sup>2</sup> cfu/g, M=10 <sup>3</sup> 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 <sup>2</sup> 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
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#### QUALITY PARAMETERS

#### MAXIMUM LIMITS

Moisture content on dry basis: ground	11.0. % mass fraction
Total ash on dry basis,	8.0 % mass fraction

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Acid-insoluble ash on dry basis,	1.5 % mass fraction
Volatile oil content on dry basis: ground,	1.0 % mass min fraction
Calcium (as oxide) on dry basis: unbleached,	1.1 % mass fraction

## 7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Odour or flavour	Slightly sharp, pungent, fresh, and lemony
Colour	yellowish-white
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	290 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"