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	VEGETABLE GARRI CASSAVA FRESH	ED No: 01
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1. PRODUCT NAME

VEGETABLE GARRI CASSAVA FRESH

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Garri is a dry powder, white or yellowish product from fermented Cassava *Manihot esculenta* depending on production methods.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Garri cassava

3.2. OTHER PERMITTED INGREDIENTS

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 176-1989 CODEX STANDARD FOR EDIBLE CASSAVA FLOUR

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

SAFETY PARAMETERS


MAXIMUM LIMITS

Moisture	5% (w/w)
Acid insoluble ash (dry basis)	0.05% (w/w)
Acidity of extracted fat (as oleic acid)	1.2% (w/w)

QUALITY PARAMETERS

MAXIMUM LIMITS

N/A

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7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Appearance and colour	Appropriate to the product.
Odour or flavour	Garri cassava shall be free from rotting, foreign smell and/or taste, fungal damage or desiccation.
Texture	Appropriate to the product.
Foreign matter	Shall have no foreign matter.
Storage	Shall be maintained at $\leq 30^{\circ}\text{C}$ during storage and delivery
Storage	

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	160 Kcal

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Shall be wrapped and packed in food grade polyethylene that maintains the integrity of the product to protect and maintain sanitary and organoleptic qualities intact and withstands 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.
Pack Size	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"