

	<b>UN RATIONS STANDARD</b>		DATE: 30/10/2011
	<b>CEREALS RICE BASED PUFFED</b>		ED No: 01
	<b>CODE: UNSTD-COM 2132</b>		Page: 1 of 2

## 1. PRODUCT NAME

CEREALS RICE BASED PUFFED

### PRODUCT RISK

LOW

MEDIUM

HIGH

## 2. DESCRIPTION



Puffed rice is a ready-to-eat breakfast cereal that is processed by cooking rice and subjecting it to a sudden large pressure drop, which forces the rice to expand or puff.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

Whole rice grains

### 3.2. OTHER PERMITTED INGREDIENTS

Sugar, barley malt extract, salt, tocopherols, niacin, thiamine, calcium, preservatives, mould inhibitors and other additives.

## 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 192-195/11-2010: General standards for additives).

## 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 Content (Max)	8%
Protein (N x 6.25) (Min)	5%
Total fat	1.7%
Total Ash (Max)	6%
Total fibre (Min)	12%
Acid Insoluble Ash	0.2%

### QUALITY PARAMETERS

### MAXIMUM LIMITS

N/A

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## 7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Heavy Metals	Cereals, rice based puffed shall be free from heavy metals in amounts which may represent a hazard to human health.
Pesticides	Pesticide residue limits shall be in accordance with limits established by Codex Alimentarius Commission for this product.
Mycotoxins	The product shall comply with those maximum mycotoxins limits established by Codex Alimentarius Commission.

## 8. CONTAMINANTS

- 8.1. The product shall comply with maximum residue limits established by Codex Alimentarius (See: CAC / MRL: 2009 Maximum residue Limits (MRLS) for pesticides).
- 8.2. The product shall comply with the Maximum Levels of the Codex general Standard for Contaminants and Toxins in Foods (Codex Stan: 193-1995).

## 9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	400 Kcal
Carbohydrates	90 g
Protein	8 g
Fat	1 g

## 10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade plastic or can or equivalent packing that maintains the integrity of the product both 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.
Primary packaging net weight	Up to 1Kg.
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"