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1. PRODUCT NAME

GHEE

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Ghee is a product exclusively obtained from milk, cream or butter, by means of processes which result in almost total removal of water and non-fat solids with an especially developed flavour and physical structure.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Milk and /or products obtained from milk.

3.2. OTHER PERMITTED INGREDIENTS

Food Additives: See Codex General Standard for Food Additives (GSFA) Database and where permitted, only those individual additive(s) indicated for the product shall apply and only within the limits specified.

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 280-1973, "CODEX Standard for milk fat products"


5. MICROBIOLOGICAL CRITERIA

FOOD SAFETY PARAMETERS	MAXIMUM LIMITS
<i>Salmonella spp.</i>	n=5, c=0, m= Absent 25 g.
<i>Listeria monocytogenes</i>	n=5, c=0, m= Absent 25 g.
<i>Clostridium botulinum</i>	n=5, c=0, m= Absent 25 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
pH	4.9-5.5

QUALITY PARAMETERS	MAXIMUM LIMITS
Milk fat content	96.6% m/m
Free fatty acids	0.4% m/m
Peroxide value	
(mini equivalents of oxygen/kg fat	0.6

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7. PHYSICAL CRITERIA

PARAMETER	
Appearance and colour	Uniform, light to medium yellow colour.
Odour or flavour	Appropriate to the product.
Texture	Smooth and fine granules to liquid depending on temperature.
Foreign matter	Shall have no foreign matter.
Storage	Shall be maintained at $\leq 30^{\circ}\text{C}$ during storage and delivery.

8. CONTAMINANTS

QUALITY PARAMETERS	MAXIMUM LIMITS
Copper (Cu)	0.05 mg/kg
Iron (Fe)	0.2 mg/kg
The products covered by this Standard shall comply with the Maximum Levels for contaminants that are specified for the product in the <i>General Standard for Contaminants and Toxins in Food and Feed</i> (CODEX STAN 193-1995).	

9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	876 Kcal
Proteins	0.3 g
Carbohydrate	0.0 g
Fats	99.5 g

10. PACKAGING


PARAMETER	LIMITS
Primary packaging	Food grade can container that maintains the integrity of the product to protect product, maintaining 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 1 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"

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12.2. UNSTD-GEN-04: "UN Certification"