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|  | UN RATIONS STANDARD | | DATE: 30/11/2013 |
| | SPICE CLOVES GROUND | | ED No: 02 |
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1. PRODUCT NAME

SPICE CLOVES GROUND

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Ground (powdered) cloves [*Syzygium aromaticum* (L.) Merr. et L.M. Perry].

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Ground (powdered) cloves of *Syzygium aromaticum* (L.)

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 2254:2004
- 4.3. CAC/RCP 42 - 1995 Code of Hygienic Practice for Spices and Dried Aromatic Plants

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

Agrochemicals/Pesticides residues

CODEX MRLs

QUALITY PARAMETERS

MAXIMUM LIMITS

Moisture content

10 % (mass fraction) max.

Total ash

7% (mass fraction) on dry basis max.


Acid-insoluble ash,

0.5% (mass fraction) on dry basis max.

Volatile oils

14-16 % (mass fraction) on dry basis, min.

7. PHYSICAL CRITERIA

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| PARAMETER | LIMITS |
|------------------|--|
| Odour or flavour | Strong aromatic, spicy odour, characteristic flavour |
| Colour | Reddish-brown to blackish-brown |
| Foreign matter | Free from musty/foreign odour, living and dead insects, insect fragments, moulds, foreign vegetable matter including material of animal and mineral origin and any other contaminants. |

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 | 323 Kcal |

10. PACKAGING

| PARAMETER | LIMITS |
|-------------------------------|--|
| Primary packaging | Food grade polyethylene or equivalent packing material that maintains product's 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 g |
| 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"