



# UN RATIONS STANDARD

DATE: 30/10/2011

## HERB DILL DRIED

ED No: 01

CODE: UNSTD-COM 4142

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### 1. PRODUCT NAME

HERB DILL DRIED

#### PRODUCT RISK

LOW

MEDIUM

HIGH

### 2. DESCRIPTION



Dill herb, genus *Anethum*, species *Anethum graveolens*, of *Apiaceae* family that has been processed and dried.

### 3. INGREDIENTS

#### 3.1. ESSENTIAL INGREDIENTS

Dill Herb

#### 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 11163:1995
- 4.3. CAC/RCP 42 - 1995 Code of Hygienic Practice for Spices and Dried Aromatic Plants

### 5. MICROBIOLOGICAL CRITERIA

#### FOOD SAFETY PARAMETERS

#### MAXIMUM LIMITS

<i>Bacillus cereus</i>	$n=5, c=1, m=10^3 \text{ cfu/g}, M=10^4 \text{ cfu/g}$
<i>Clostridium perfringens</i>	$n=5, c=1, m=10^2 \text{ cfu/g}, M=10^3 \text{ cfu/g}$
<i>Salmonella</i> spp.	$n=5, c=0, \text{Absent in } 25 \text{ g}$
<i>Escherichia coli</i>	$n=5, c=1, m=10 \text{ cfu/g}, M=10^2 \text{ cfu/g}$

### 6. CHEMICAL CRITERIA


#### SAFETY PARAMETERS

#### MAXIMUM LIMITS

Agrochemical/Pesticide Residues	Codex Maximum Residue Limits (MRLs)
Moisture content max.	12% (m/m)
Total ash	16% (m/m)
Ash insoluble in hydrochloric acid, max.	2% (m/m)
Volatile oil, ml/100 g, on dry basis, min.	0.3ml

#### QUALITY PARAMETERS

#### MAXIMUM LIMITS

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N/A

## 7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Storage Temperature	≤30oC
Odour or flavour	Characteristic and fresh of product
Colour	Light brownish yellow to pale brown
Foreign matter	Not exceed 1 % (m/m)

## 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	311 Kcal
Protein	10 G
Carbohydrate	68 G
Fat	7 g

## 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"