	<b>UN RATIONS STANDARD</b>		DATE: 30/10/2011
	<b>LENTILS CHANNA DRIED</b>		ED No: 01
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## 1. PRODUCT NAME

LENTILS CHANNA DRIED

### PRODUCT RISK

LOW

MEDIUM

HIGH

## 2. DESCRIPTION



Chana daal is a pulse from the legume family, that is dried, split and husked; it belongs to the chickpea family *Cicer areitinum* L. and is smaller in size.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

Chana Lentils

### 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. CODEX STAN 171-1989 CODEX STANDARD FOR CERTAIN PULSES

## 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

### PARAMETER

### MAXIMUM LIMITS


Moisture content	<14%
Uric acid	< 100mg/kg
Aflatoxins	< 30µg

## 7. PHYSICAL CRITERIA

### PARAMETER

### LIMITS

Extraneous matter	≤ 1% of which ≤ 0.25% shall be mineral matter and ≤ 0.10% shall be dead insects, fragments or remains of insects, and or other impurities of animal origin.
Toxic or noxious seeds	The product shall be free from toxic or noxious seeds which represent a hazard to human health,

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Quality factors	such as <i>Crotalaria</i> ( <i>crotalaria</i> spp.), corn cockle ( <i>Agrostemma githago</i> L.), Castor bean ( <i>Ricinus communis</i> L.), Jimson weed ( <i>Datura</i> spp.)
Flavour and odour	Shall be free from abnormal flavour and odour; shall be clean, wholesome, uniform in size, shape and colour.
Filth	Shall be free from abnormal flavour and odour;
Defects	The product shall be free from filth such as impurities of animal origin and dead insects.
Seeds with serious defects	≤ 1.0%
Seeds with slight defects	≤7.0%, of which broken seeds ≤3.0%
Seeds with same colour but different type	≤3.0%
Seeds with different colour	≤6.0%
Discoloured seeds	≤3.0%
Discoloured seeds of same commercial type	≤10%

## 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	341 Kcal

## 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 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"