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## 1. PRODUCT NAME

TAPIOCA

### PRODUCT RISK

LOW

MEDIUM

HIGH

## 2. DESCRIPTION



Tapioca is a starch extracted from the root of the plant species *Manihot esculenta* Crantz of the *Euphorbiaceae* family.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

Tapioca

### 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.

## 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)	13% (m/m basis)
Crude fibre (Max)	2.0 % (m/m basis)
Ash (Max)	3.0% (m/m basis)
Hydrocyanic acid content	10 mg/Kg

### QUALITY PARAMETERS

### MAXIMUM LIMITS

Moisture content	8 - 10
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## 7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Storage Temperature	≤30C
Texture	Starch grains
Odour and flavour	Odorless
Colour	White
Foreign matter	The product shall be free from foreign matter.

## 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

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	369Kcal

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