



UN RATIONS STANDARD

DATE: 30/11/2013

PASTA MACARONI

ED No: 02

CODE: UNSTD-COM 2155

Page: 1 of 2

1. PRODUCT NAME

PASTA MACARONI

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Pasta Macaroni is a food product that are made by moderate extrusion of dough made out of durum wheat flour with or without other flours such as semolina, farina, wheat flour in combination of two or more of these with water.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Flour (wheat, semolina, durum, farina) and water.

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

| | |
|------------------------|--------------|
| Ash (dry basis) | 1.1% |
| Protein | 10-14% (w/w) |
| Moisture content (max) | 8.0% |

QUALITY PARAMETERS

MAXIMUM LIMITS

N/A

7. PHYSICAL CRITERIA

| | | |
|--|-----------------------------|-------------------------|
|  | UN RATIONS STANDARD | DATE: 30/11/2013 |
| | PASTA MACARONI | ED No: 02 |
| | CODE: UNSTD-COM 2155 | Page: 1 of 2 |

PARAMETER

| | |
|------------------|---|
| Odour or flavour | Macaroni shall have no foreign odour; the flavour shall be characteristic of type of noodle. |
| Texture | The texture shall be elastic. |
| Foreign matter | The product shall be clean, sound, and wholesome and shall be free from evidence of insect or rodent infestation. |

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 | 371 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 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"