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	VEGETABLE POTATOES POWDER MASH	ED No: 01
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1. PRODUCT NAME

VEGETABLE POTATOES POWDER MASH

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Potato Flakes are made of dehydrated potatoes. They are obtained by selecting, cooking, processing and packaging high quality of SOLANUM TUBEROSUM, by means of high manufacturing technology.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Potatoes, Natural Flavours, Emulsifiers: fat acid mono – and diglycerides (E471), Stabilizer: Sodium metabisulfite (E223), Anti – oxidation: BHA (E320).

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
<ul style="list-style-type: none"> 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	max 8%
Particle size	max 2 mms
Nitrites	max 7 ppm
PH	5.9 / 6.5
Additives	: E223: max 300 ppm
E320	max 30 ppm
E471	max 0,7 %
Black marks	max 50 / 100 grs of product

QUALITY PARAMETERS	MAXIMUM LIMITS
Agrochemicals and Pesticide Residues	CODEx MRLs

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7. PHYSICAL CRITERIA

PARAMETER	MAXIMUM LIMITS
Colour	Amber
Odour and flavour	Characteristics of ingredients
Foreign matter	None
Storage	Shall be maintained at ≤30oC during storage and delivery

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	354 Kcal

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Inner Polyethylene 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"