



## UN RATIONS STANDARD

DATE: 30/11/2013

### SPICE MUSTARD DRY

ED No: 02

CODE: UNSTD-COM 4187

Page: 1 of 2

#### 1. PRODUCT NAME

SPICE MUSTARD DRY

#### PRODUCT RISK

LOW

MEDIUM

HIGH

#### 2. DESCRIPTION



Mustard Dry Powder from Mustard Seed of the following plant: yellow mustard (*Sinapis alba* Linnaeus)

#### 3. INGREDIENTS

##### 3.1. ESSENTIAL INGREDIENTS

Mustard Dry Powder from Mustard Seed of the following plant: yellow mustard (*Sinapis alba* Linnaeus)

##### 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 1237-1981
- 4.3. CAC/RCP 42 - 1995 Code of Hygienic Practice for Spices and Dried Aromatic Plants

#### 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

Agrochemicals/Pesticides residues

CODEX MRLs

##### QUALITY PARAMETERS

##### MAXIMUM LIMITS

Loss in mass at 103 °C

10% (m/m) max.

Total ash

3% (m/m) on dry basis, max.

Acid-insoluble ash

0.5% (m/m) on dry basis, max.

Non-volatile ether extract

28% (m/m) on dry basis, min.

Allyl isothiocyanate

a) in *B. nigra*, min.

1.0% (m/m) on dry basis

	<b>UN RATIONS STANDARD</b>		DATE: 30/11/2013
	<b>SPICE MUSTARD DRY</b>		ED No: 02
	<b>CODE: UNSTD-COM 4187</b>		Page: 1 of 2

b) in *B. juncea* 0.70% (m/m) on dry basis

p-hydroxybenzyl isothiocyanate in *Sinapis alba* 2.3% (m/m) on dry basis

## 7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Odour or flavour	Fresh and pungent mustard odour
Colour	Yellow
Foreign matter	Free from musty/foreign odour, living and dead insects, insect fragments, moulds, foreign vegetable matter including material of animal and mineral origin and any other contaminants.

## 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	469 Kcal

## 10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade polyethylene or equivalent packing material that maintains product's 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 g
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"