



## UN RATIONS STANDARD

DATE: 30/11/2013

### PASTA SPAGHETTI

ED No: 02

CODE: UNSTD-COM 2156

Page: 1 of 2

#### 1. PRODUCT NAME

PASTA SPAGHETTI

#### PRODUCT RISK

LOW

MEDIUM

HIGH

#### 2. DESCRIPTION



Spaghetti is made by extrusion of dough made out of durum wheat flour with or without other flours such as semolina, farina, wheat flour in combination.

#### 3. INGREDIENTS

##### 3.1. ESSENTIAL INGREDIENTS

Wheat flour wheat with or without semolina, durum or farina.

##### 3.2. OTHER PERMITTED INGREDIENTS

Spaghetti shall contain other ingredients and other additives as permitted (Codex General Standard for Food Additives [GSFA] Database).

#### 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

	<b>UN RATIONS STANDARD</b>	DATE: 30/11/2013
	<b>PASTA SPAGHETTI</b>	ED No: 02
	<b>CODE: UNSTD-COM 2156</b>	Page: 1 of 2

PARAMETER	LIMITS
Odour or flavour	Spaghetti 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, wholesome and free from any foreign material.

## 8. CONTAMINANTS

8.1. The product shall comply with the Maximum Levels of the Codex general Standard for Contaminants and Toxins in Foods (Codex Stan: 193-1995).

## 9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	370 calories
Carbohydrates	75 g
Protein	13 g
Fat	2 g

## 10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Cellophane, heat sealed or airtight inside cardboard pack or equivalent packing that maintains the integrity of the product; must 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 1Kg.
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"