



UN RATIONS STANDARD

DATE: 30/11/2013

SPREAD CHOCOLATE

ED No: 02

CODE: UNSTD-COM 3153

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1. PRODUCT NAME

SPREAD CHOCOLATE

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Chocolate Spread is a creamy spread made from ground and roasted hazelnuts and cocoa powder and butter.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Ground and roasted hazel nuts, cocoa powder, cocoa butter, oil, salt.

3.2. OTHER PERMITTED INGREDIENTS

Milk and/or dry milk solids, antioxidants.

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

Aflatoxins

< 15 ppb

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

QUALITY PARAMETERS

MAXIMUM LIMITS

Cocoa powder

6.0-8.0 %

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Ground Hazel nuts	12-14 %
Milk solids	6.0-7.0 %

7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Appearance and colour	Chocolate brown.
Odour or flavour	Pleasing cocoa flavour and aroma
Texture	Creamy and homogeneous
Foreign matter	Shall have no foreign matter.
Storage	Shall be maintained at $\leq 30^{\circ}\text{C}$ during storage and delivery.

8. CONTAMINANTS

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	541 Kcal
Proteins	5.4 g
Carbohydrate	62.2 g
Fats	29.7 g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade plastic glass containers that maintains the integrity of the product to protect product, maintaining sanitary and organoleptic qualities intact and withstands 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"