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	FLOUR YAM ELUBO	ED No: 01
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1. PRODUCT NAME

FLOUR YAM ELUBO

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION

The product is prepared from fresh, peeled edible yam pieces that are precooked and dried. The dried product is milled and sifted to separate the fiber.



3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Yams

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

PARAMETERS


MAXIMUM LIMITS

Moisture Content	8.0% (dry matter basis)
Crude Ash	2.0 % (dry matter basis)
Crude fiber	2.0 % (dry matter basis)
Acid insoluble ash	0.15 % (dry matter basis)
Hydrocyanic acid content (Maximum)	2.0 (mg/kg)

QUALITY PARAMETERS

MAXIMUM LIMITS

N/A

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7. PHYSICAL CRITERIA

PARAMETER	
Texture	Fine powder
Odour	Free from abnormal odours
Colour	Pale yellow
Foreign matter	Free from foreign matter including any filth and live or dead insects.

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	352 Kcal

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Woven plastic, multiwall paper or close weave cotton bags with a strong tightly sealed plastic bag liner 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 5 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"