



# UN RATIONS STANDARD

DATE: 30/10/2011

## HERB MARJORAM DRIED

ED No: 01

CODE: UNSTD-COM 4143

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### 1. PRODUCT NAME

HERB MARJORAM DRIED

#### PRODUCT RISK

LOW

MEDIUM

HIGH

### 2. DESCRIPTION



Dried sweet marjoram (*Origanum majorana* L.) obtained from any cultivar of the species *Origanum majorana* L., of the family *Lamiaceae*. both as bunches (bouquets) and as rubbed. The stems are of square section, erect and branching. The leaves are 2 mm to 5 mm in length. The leaves are opposite, oblong, ovate, blunt and hairy on both surfaces. The purplish or white flowers have spoon-shaped bracts and are gathered as oblong spikelets in clusters on the ends of the stalks.

### 3. INGREDIENTS

#### 3.1. ESSENTIAL INGREDIENTS

Marjoram as described

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

### 5. MICROBIOLOGICAL CRITERIA

#### FOOD SAFETY PARAMETERS

#### MAXIMUM LIMITS

*Bacillus cereus*

n=5, c=1, m=  $10^3$  cfu/g, M =  $10^4$  cfu/g

*Clostridium perfringens*

n=5, c=1, m=  $10^2$  cfu/g, M =  $10^3$  cfu/g

*Salmonella* spp.

n = 5, c = 0, Absent in 25 g

*Escherichia coli*

n = 5, c=1, m= 10 cfu/g, M =  $10^2$  cfu/g

### 6. CHEMICAL CRITERIA

#### SAFETY PARAMETERS

#### MAXIMUM LIMITS

Agrochemical/Pesticide Residues

Codex Maximum Residue Limits (MRLs)

Moisture content max.

12% (m/m)

Total ash

16% (m/m)

Ash insoluble in hydrochloric acid, max.

2% (m/m)


Volatile oil, ml/100 g, on dry basis, min.

0.3ml

#### QUALITY PARAMETERS

#### MAXIMUM LIMITS

N/A

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## 7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Storage Temperature	≤30oC
Odour or flavour	Aromatic flavour, odour is rustic, warm, and free from foreign odour/ mustiness
Colour	Grayish
Foreign matter	Not exceed 1 % (m/m) in rubbed marjoram and 3 % (m/m) in bouquets. Spice Marjoram shall be free from any foreign odour or flavour and especially from mustiness. Free from living insects and moulds growth, and free from dead insects, insect fragments and rodent contamination.

## 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	271 Kcal
Carbohydrates	61 g
Protein	13 g
Fat	7 g

## 10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade polyethylene 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 250 Gr
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"