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|---|-----------------------------|--|------------------|
|  | <b>UN RATIONS STANDARD</b>  |  | DATE: 30/11/2013 |
|   | <b>SPICE GARLIC POWDER</b>  |  | ED No: 02        |
|   | <b>CODE: UNSTD-COM 4182</b> |  | Page: 1 of 2     |

## 1. PRODUCT NAME

SPICE GARLIC POWDER

### PRODUCT RISK

LOW

MEDIUM

HIGH

## 2. DESCRIPTION



This International Standard specifies requirements for dehydrated garlic (*Allium sativum* L.) powder form/ Garlic powder from the cloves of garlic cultivars (*Allium sativum* L.) without any bleaching or precooking, sound, free from moulds, diseases, soil, outer skins, stems, leaves, roots, scorched, toasted and baked particles.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

Garlic powder

### 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
- 4.3. ISO 88292:1993

## 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

|   |               |
|---|---------------|
| Moisture content  | 8 % (m/m)     |
| Acid-insoluble ash,   | 0.5 % (m/m)   |
| Volatile organic sulfur compounds content, on dry basis, min. | 0.3 % (m/m)   |
| Total ash,  | 5.5 % (m/m)   |
| Cold-water-soluble extract, on dry basis,                     | 70-90 % (m/m) |

## 7. PHYSICAL CRITERIA

|   |                             |                         |
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| PARAMETER        | LIMITS   |
|------------------|--|
| Odour or flavour | Characteristic garlic odour and flavour, strong and aromatic. Free from foreign and off odours.  |
| Colour           | Between white and pale cream   |
| 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    | 332 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"