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1. PRODUCT NAME
LENTILS CHANNA DRIED

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Chana dal is a pulse that is dried, split, and husked; it belongs to the chickpea legume family *Cicer arietinum* L.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Chana Lentils

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.

5. MICROBIOLOGICAL CRITERIA

FOOD SAFETY PARAMETERS

- 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.

Yeast & Mould


$n=5$ $c=2$ $m = 10^3$ cfu/g $M = 10^4$ cfu/g

6. CHEMICAL CRITERIA

PARAMETER	MAXIMUM LIMITS
Moisture content	$\leq 14 \%$
Total Purine	≤ 100 mg/100g
Aflatoxins (B1+B2+G1+G2)	≤ 4 $\mu\text{g/kg}$
Aflatoxin B1	≤ 2 $\mu\text{g/kg}$
QUALITY PARAMETER	LIMITS
Protein (min)	$\geq 20 \%$

7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Extraneous matter	$\leq 1\%$ of which $\leq 0.25\%$ shall be mineral matter and $\leq 0.10\%$ shall be dead insects, fragments or remains of insects, and or other impurities of animal origin.
Toxic or noxious seeds	The product shall be free from toxic or noxious seeds which represent a hazard to human health, such as , <i>Crotalaria</i> (<i>Crotalaria</i> spp.), Corn cockle

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		(<i>Agrostemma githago</i> L.), Castor bean (<i>Ricinus communis</i> L.), Jimson weed (<i>Datura</i> spp.), and other seeds that are commonly recognized as harmful to health.
Quality factors		Shall be free from abnormal flavour and odour; shall be clean, wholesome, uniform in size, shape and colour.
Flavour and odour		Shall be free from abnormal flavour and odour, and living insects.
Filth		The product shall be free from filth such as impurities of animal origin and dead insects.
Defects		
Seeds with serious defects	≤ 1.0%	
Seeds with slight defects	≤ 7.0%, of which broken seeds ≤ 3.0%	
Seeds with same colour but different type	≤ 3.0%	
Seeds with different colour	≤ 6.0%	
Discoloured seeds	≤ 3.0%	
Discoloured seeds of same commercial type	≤ 10%	
Storage and Transportation Temperature	15°C to 25°C	

7. CONTAMINANTS

- 7.1. 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).
- 7.2. 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).

8. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	339 kcal

9. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade polyethylene or equivalent recyclable/ biodegradable packing material that maintains product's organoleptic qualities and sanitary integrity. Able to withstand the rigor of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages, and withstands the rigor of transport and handling.
Primary packaging net weight	From 1 Kg to 2.5 Kg
Warranty at delivery location	Minimum 4 Months

10. LABELLING

- 10.1. UNSTD-GEN-02 "UN Product Labelling"

11. OTHER REQUIREMENTS

- 11.1. CODEX STAN 171-1989: CODEX STANDARD FOR CERTAIN PULSES
- 11.2. UNSTD-GEN-03: "UN Inspection"
- 11.3. UNSTD-GEN-04: "UN Certification"