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1. PRODUCT NAME

TOFU RAW FIRM

2. DESCRIPTION



Tofu is a soy bean curd made by curdling fresh hot soymilk with a coagulant and is rich in protein. The product is firm, solid and processed.

PRODUCT RISK		
LOW	MEDIUM	HIGH

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Soy milk

Optional: Salt

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
<i>Salmonella spp</i>	n=5, c=0, Absent in 25 g.
<i>Listeria monocytogenes</i>	n=5, c=0, Absent in 25 g.
HYGIENE PARAMETERS	MAXIMUM LIMITS
<i>Bacillus cereus</i>	n=5, c=2, m= 10 ² cfu/g., M=10 ³ cfu/g.
Coagulase positive staphylococci	n=5, c=1, m= 10 ² cfu/g., M=10 ³ cfu/g.
<i>Escherichia coli</i>	< 3 cfu/g.

6. CHEMICAL CRITERIA

SAFETY PARAMETERS	MAXIMUM LIMITS
Moisture content	≤ 79.5 %
QUALITY PARAMETERS	LIMITS
Protein (min)	≥ 9 %

7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Extraneous matter	Shall be free from any impurities, the product shall be sound and wholesome;
Quality Factors	The product shall be a firm curd;
Flavour and odour	Shall be free from abnormal odour and flavour;

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Colour

White firm curd

Storage and Transportation Temperature

2°C to 6°C

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	95 kcal
Carbohydrates	2.5 g
Protein	10.6 g
Fat	5 g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade polyethylene or equivalent recyclable/ biodegradable packing material that maintains the 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 300 g to 1 Kg
Warranty at delivery location	Minimum 1 Month

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"
- 12.3. CODEX STAN 175-1989 – General Standard for SOY Protein Products