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1. PRODUCT NAME

BISCUITS MORNING COFFEE

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Morning coffee biscuit is a thin and crispy semi-sweet to sweet biscuit rectangular in shape, slightly flavoured with malt.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Wheat flour/enriched flour, sugar, shortening and/or vegetable oil, invert syrup, raising agents, flavouring, malt, salt

Optional: milk and milk products, coffee and coffee products, eggs, leavening agents, enzymes

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


- 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
Moisture	≤ 5%
Total Aflatoxin; Aflatoxin B1	≤ 4 µg/kg; ≤ 2 µg/kg
Ochratoxin A	≤ 3 µg/kg
Deoxynivalenol (DON)	≤ 500 µg/kg
Zearalenone	≤ 50 µg/kg
Acrylamide	≤ 300 µg/kg
QUALITY PARAMETERS	MAXIMUM LIMITS
Acid insoluble ash	≤ 0.05 % (dry basis)
Acidity of extracted fat (as oleic acid)	≤ 1.0 % (w/w)
Trans fat acidity	≤ 2 g/100 g of fat/oil

7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Appearance and colour	The biscuits shall have a uniform, brown colour, shall

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Odour or flavour	be evenly baked without signs of burning or scorching; and shall have no foreign colour
Texture	The biscuits shall have a characteristic coffee biscuit smell with no rancid, stale or mouldy odour.
Foreign matter	The product shall have a uniform grain and texture.
Defects	Shall have no foreign matter
Storage and Transportation Temperature	Max 5 % broken by weight 15°C to 25°C

8. CONTAMINANTS

- 8.1. The Product shall comply with maximum residue limits established by Codex Alimentarius (See: CAC / MRL: 2009 Maximum residue Limits (MRLs) for pesticides).
- 8.2. The product shall comply with the Maximum Levels of the Codex General Standard for Contaminants and Toxins in Foods (Codex Stan: 193-1995).

9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	453 Kcal
Carbohydrates	75 g
Protein	6.8 g
Fat	14 g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade plastic, heat sealed or equivalent recyclable/biodegradable packaging that maintains the integrity, sanitary and organoleptic qualities of the product and withstands the rigor of transport and handling.
Secondary packaging	Corrugated paper box or equivalent packaging that protects the integrity of the primary package and withstands the rigor of transport and handling.
Primary packaging net weight	From 150 g to 250 g.
Warranty at delivery location	Minimum 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"