

	UN RATIONS STANDARD	DATE: 01/04/2024
	BISCUITS SWEETMEAL	ED No: 04
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1. PRODUCT NAME

BISCUITS SWEETMEAL

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



A sweet meal biscuit - sometimes referred to as a digestive biscuit or wheaten is a crumbly semi-sweet biscuit with a round shape.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Coarse brown wheat flour, sugar, malt extract, vegetable oil, milk, wholemeal flour and leavening agents.

Optional: butter, glucose-fructose syrup, salt, dried whey, oatmeal, cultured skimmed milk, emulsifiers

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	LIMITS
Dietary fiber	≥ 6 g/100 g (on dry matter basis)
Acid insoluble ash	≤ 0.05 % (on dry matter basis)
Acidity of extracted fat (as oleic acid)	≤ 1.0 % (on dry matter basis)
Trans fat acidity	≤ 2 g/ 100 g of fat

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7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Appearance and colour	The biscuits shall have a uniform, brown colour, shall be evenly baked without signs of burning or scorching; and shall have no foreign colour
Odour or flavour	Shall have a characteristic digestive biscuit smell with no rancid, stale or mould odour.
Texture	The product shall have a uniform grain and texture.
Foreign matter	Shall have no foreign matter
Defects	Max 5 % broken by weight
Storage and Transportation Temperature	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	480 Kcal
Carbohydrates	60 g
Protein	7 g
Fat	20 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 packing that protects integrity of the primary packages and withstands the rigors 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"