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	CEREALS BRAN FLAKES RAISINS	ED No: 05
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1. PRODUCT NAME

CEREALS BRAN FLAKES RAISINS

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



The product is ready-to-eat and it is a mixture of toasted whole wheat bran flakes and raisins.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Whole wheat bran flake(whole wheat flour)s,raisins

Optimal: sugar, barley malt extract, salt, tocopherols, niacin, thiamine, calcium, folic acid, reduced iron, preservatives, mold inhibitors

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

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. CODEX "CAC/RCP 51-2003, Code of Practice for the Prevention and Reduction of Mycotoxin Contamination in Cereals.


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 Content (Max)	≤ 10% (m/m)
Aflatoxin (Sum B1,B2,G1,G2); B1	≤ 4 ppb; 2 ppb
Ochratoxin A	≤ 3 ppb
Deoxynivalenol	≤ 750 ppb
Zearalenone	≤ 75 ppb
Acrylamide	≤ 300 ppb
QUALITY PARAMETERS	LIMITS
Protein (N x 6.25) (Min)	≥ 8.0% (on a dry matter basis)
Total fat	≤ 3% (on a dry matter basis)
Total fibre (Min)	≥ 12% (on a dry matter basis matter), excluded raisins
Ash	≤ 6 % (on a dry basis matter)

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Acid Insoluble Ash

≤ 0.2 % (on a dry matter basis matter)

7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Odour	The cereal shall be free from rancid, musty, sour and other objectionable odour.
Flavour	Shall have a good characteristic flavour.
Colour	The flakes shall have a uniform, characteristic dark brown colour of bran.
Texture	Shall be tender and crispy with reasonably uniform in size. Shall not be soggy.
Foreign matter	Shall have no evidence of foreign material.
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	353 Kcal
Carbohydrates	76 g
Protein	8 g
Fat	2 g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade plastic or can or equivalent biodegradable packing that maintains the integrity of the product and withstands 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	From 400 g to 1 kg.
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"