

	<b>UN RATIONS STANDARD</b>	DATE: 01/04/2024
	<b>CEREALS CORNFLAKES</b>	ED No: 04
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## 1. PRODUCT NAME

CEREALS CORNFLAKES

PRODUCT RISK		
LOW	MEDIUM	HIGH

## 2. DESCRIPTION



Corn flakes are a popular breakfast cereal processed from corn ( *Zea mays* L./Maize Grains), by flaking, partially drying and toasting, suitable for human consumption without further cooking. It is classified as a “Ready-To-Eat-Cereal”.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

Milled corn

Optional: sugar, honey, salt, flavoring, enriched with Iron, niacinamide, sodium ascorbate, vitamin A, B1, B2, B6, B12, D, Vitamin E, may contain 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	≤ 5 %
Aflatoxin (Sum B1, B2,G1,G2); B1	≤ 4 ppb; 2 ppb
Ochratoxin A	≤ 3 ppb
Deoxynivalenol	≤ 750 ppb
Zearalenone	≤ 75 ppb
Acrylamide	≤ 150 ppb
QUALITY PARAMETERS	LIMITS
Protein (N x 6.25) (Min)	≥ 6.6 % (on dry basis )

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Total Ash	≤ 2.0 % (on dry basis)
Acid-Insoluble Ash	≤ 0.1 % (on dry basis)
Total fibre (Min)	≥ 3.0 % (on dry basis)
Sodium	≤ 450 mg/100 g

## 7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Odour	Cornflakes shall be free from rancid, musty, sour and other objectionable odour;
Flavour	Shall have a good characteristic flavour;
Colour	The color shall be uniform, light, golden yellow;
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	376 kcal
Carbohydrates	85.5 g
Protein	70 g
Fat	0.5 g

## 10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade biodegradable plastic, heat sealed or equivalent packaging material that maintains the integrity and organoleptic qualities of the product and withstands the rigors of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects the 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”