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1. PRODUCT NAME

CEREALS MUESLI

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Ready-to-eat breakfast cereal composed of a mixture of rolled oats, nut seeds, toasted whole cereal grains with fruits and seeds.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Wholegrain wheat, wholegrain rolled oats, raisins, nuts

Optional: sugar, honey, malted barley extract, salt, dates, spices, seeds, other fruits. Enriched with vitamins A, B1, B2, B12, E, D, niacinamide, reduced iron, folic acid

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	≤ 6.0 %
Ochratoxin A	≤ 3 ppb
Deoxynivalenol	≤ 750 ppb
Zearalenone	≤ 75 ppb
Acrylamide	≤ 300 ppb
QUALITY PARAMETERS	LIMITS
Total Ash (Max)	≤ 2 % (on dry basis)
Dietary Fibre	≥ 7 % (on dry basis)

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Grain composition

Not < 51 % whole grain ingredients.

7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Odour	The odour shall be free from rancid, musty and other objectionable odour.
Flavour	Shall have good characteristic taste.
Colour	The color shall be characteristic of the individual ingredients.
Foreign matter	Shall have no evidence of foreign material such as, but not limited to, dirt, insect parts, hair, stone, wood, glass, or metal
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	355.0 kcal
Carbohydrates	75.0 g
Protein	9.0 g
Fat	5.0 g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade biodegradable plastic, can 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 integrity of the primary packages and withstands the rigors of transport and handling.
Primary packaging net weight	From 400 g to 1Kg.
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"