

	UN RATIONS STANDARD	DATE: 01/04/2024
	CEREALS WHEAT BASED FLAKED	ED No: 04
	CODE: UNSTD-COM 2133	Page 1 of 2

1. PRODUCT NAME

CEREALS WHEAT BASED FLAKES

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Wheat based flakes is a ready-to-eat breakfast cereal that is made from whole wheat kernel or part of the kernel and processed to obtain flakes.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Wheat

Optional: sugar, barley malt extract, salt, tocopherols, niacin, thiamine, calcium, iron, riboflavin

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	≤ 10 %
Aflatoxin (Sum B1,B2, G1,G2) ; B1	≤ 4 ppb; ≤ 2ppb
Ochratoxin A	≤ 3 ppb
Deoxynivalenol	≤ 750 ppb
Zearalenone	≤ 75 ppb
Acrylamide	≤ 300 ppb

QUALITY PARAMETERS

LIMITS

Protein (N x 6.25) (Min)	≥ 11 % (on dry basis)
Total Ash	≤ 3.5 % (on dry basis)
Dietary fibre (min)	≥ 12 % (on dry basis)
Acid Insoluble Ash	≤ 0.2 %

	UN RATIONS STANDARD	DATE: 01/04/2024
	CEREALS WHEAT BASED FLAKED	ED No: 04
	CODE: UNSTD-COM 2133	Page 2 of 2

7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Odour	The cereal shall be free from rancid, musty and other objectionable odour.
Flavour	Shall have a good characteristic flavour.
Colour	The wheat flakes shall have a uniform, characteristic light brown colour.
Texture	The product shall be soft and moderately thick.
Foreign matter	Wheat flakes must be clean, sound, wholesome, and free from evidence of rodent or insect infestation. shall be free from any 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	357 kcal
Carbohydrates	75 g
Protein	11 g
Fat	1.7 g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade biodegradable plastic 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 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"