

	UN RATIONS STANDARD		DATE: 01/04/2024
	PASTA LASAGNA		ED No: 05
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1. PRODUCT NAME

PASTA LASAGNA

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Lasagna is a food product that is made through extrusion of dough made out of durum wheat flour with or without other flours such as semolina, farina, wheat flour in combination of two or more of these, with or without egg and water.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Semolina or flour of Durum Wheat, potable water and with or without eggs

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
Deoxynivalenol	≤ 750 µg/kg
Moisture content	≤ 12.0 %
QUALITY PARAMETERS	LIMITS
Protein (min)	≥ 10.5 % (on dry basis)
Ash	≤ 1.3 % (on dry basis)
Acidity	≤ 5°

7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Appearance and colour	The product shall be yellow and shall not have any other foreign colour.
Odour or flavour	The product shall be free from foreign odours and flavours such as, but not limited to, scorched, stale, rancid or mouldy.

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Foreign matter

The product shall be clean, sound, wholesome and free from any foreign material.

Storage and Transportation Temperature

15°C to 25°C

8. CONTAMINANTS

8.1. The product shall comply with the Maximum Levels of the Codex General Standard for Contaminants and Toxins in Foods (Codex Stan: 193-1995).

The product covered by this Standard shall comply with maximum residue limits established by Codex Alimentarius (See: CAC / MRL: 2009 Maximum residue Limits (MRLs) for pesticides).

9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	358 kcal
Carbohydrates	74 g
Protein	11 g
Fat	2.0 g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Cellophane, heat-sealed or airtight inside cardboard 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 250 g to 500 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"