

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

PASTA MACARONI

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Pasta Macaroni is a food product made by moderate extrusion of dough made from durum wheat flour with or without other flours such as semolina, farina, and wheat flour in combination of two or more of these with water.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Flour (wheat, semolina, durum, farina) and water.
Optional: Pasta Macaroni may be fortified.

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 (max)	≤ 12.0 %
QUALITY PARAMETERS	LIMITS
Ash	≤ 1.3% (on dry basis)
Protein (min)	≥ 10.5% (w/w)
Acidity	≤ 5°

7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Odour or flavour	Macaroni shall have no foreign odour; the flavour shall be characteristic.
Texture	The texture shall be elastic when cooked. The product shall be clean, sound, and wholesome and shall be free from evidence of insect or rodent infestation.
Foreign matter	
Storage and Transportation Temperature	15°C to 25°C

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8. CONTAMINANTS

- 8.1. The product shall comply with the Maximum Levels for contaminants that are specified for the product in the General Standard for Contaminants and Toxins in Food and Feed (CODEX STAN 193-1995).
- 8.2. 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	370 kcal
Carbohydrates	74 g
Protein	12.8 g
Fat	1.6 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 rigor 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"