

	<b>UN RATIONS STANDARD</b>		DATE: 01/04/2024
	<b>PASTA SPAGHETTI</b>		ED No: 05
	<b>CODE: UNSTD-COM 2156</b>		Page 1 of 2

## 1. PRODUCT NAME

PASTA SPAGHETTI

PRODUCT RISK		
LOW	MEDIUM	HIGH

## 2. DESCRIPTION



Spaghetti is a long, thin, cylindrical, solid pasta, made by extrusion of dough, of durum wheat flour with or without other flours such as farina.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

Durum wheat flour, with or without farina.  
Pasta Spaghetti 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	≤ 12.0 %
QUALITY PARAMETERS	LIMITS
Ash	≤ 1.3% (on dry basis)
Protein (min)	≥ 10.5 % (on dry basis)
Acidity	≤ 5°

## 7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Odour or flavour	Spaghetti shall have no foreign odour; the flavour shall be characteristic to the type of noodle.
Texture	The texture shall be elastic when cooked.

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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).
- 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 pack 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 packaging that protects integrity of the primary packages and withstands the rigor 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"