	<b>UN RATIONS STANDARD</b>	DATE: 01/04/2024
	<b>SEMOLINA</b>	ED No: 03
	<b>CODE: UNSTD-COM 2166</b>	Page: 1 of 2

## 1. PRODUCT NAME

SEMOLINA

PRODUCT RISK		
LOW	MEDIUM	HIGH

## 2. DESCRIPTION



Semolina is a product prepared from grain of durum wheat (*Triticum durum* Desf.) by a grinding and milling process in which the germ and bran are partly removed and the remainder is reduced to a suitable degree of fineness.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

Semolina

Optional: Semolina 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.
- 4.2. CODEX STAN 178-1991 CODEX STANDARD FOR DURUM WHEAT SEMOLINA AND DURUM WHEAT FLOUR


## 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 (Max)	≤ 13 % (w/w)
Total Aflatoxin/ B1	≤ 4 µg/kg/ 2 µg/kg
Deoxynivalenol	≤ 1000 µg/kg
QUALITY PARAMETERS	LIMITS
Total Ash content (Max)	≤ 1.3 % (w/w dry basis)
Protein content (N x 5.7) (Min)	≥ 10.5 % (w/w dry basis)

	<b>UN RATIONS STANDARD</b>	<b>DATE:</b> 01/04/2024
	<b>SEMOLINA</b>	<b>ED No:</b> 03
	<b>CODE:</b> UNSTD-COM 2166	<b>Page:</b> 2 of 2

## 7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Appearance and colour	Characteristic cream colour
Odour	Semolina shall possess a natural wheat flour odour and shall be free from abnormal odours, Shall have no stale, rancid or “rope” or “mouldy” odour;
Foreign matter	Free from foreign matter including filth and live or dead insects
Granularity	Max 79 % shall pass through a 315-micron net
Storage and Transportation Temperature	15°C to 25°C

## 8. CONTAMINANTS

- 8.1. The product covered by this Standard shall comply with the Maximum Levels for contaminants that are specified for the product in 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	360 Kcal
Protein	11 g
Carbohydrate	75 g
Fat	1.8 g

## 10. PACKAGING

PARAMETER	LIMITS
Primary Packaging	Food grade polyethylene or equivalent packing material that maintains product’s organoleptic qualities and sanitary integrity. Able to withstand 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 1 kg to 3 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”