	<b>UN RATIONS STANDARD</b>		DATE: 01/04/2024
	<b>TEA GREEN GUNPOWDER SENCHA</b>		ED No: 03
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## 1. PRODUCT NAME

TEA GREEN GUNPOWDER SENCHA

### PRODUCT RISK

LOW

MEDIUM

HIGH

## 2. DESCRIPTION



Sencha is a Japanese green tea, specifically made without grinding the tea leaves. The plant used for sencha is *Camellia Sinensis* L., also called Chanoki in Japan. The word "sencha" means "decocted tea", referring to the method that the tea beverage is made from dried tea leaves.

## 3. INGREDIENT

### 3.1. ESSENTIAL INGREDIENTS

100% Green Tea

### 3.2. OTHER PERMITTED INGREDIENTS

None

## 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
Moisture	≤ 7 %
QUALITY PARAMETERS	LIMITS
Water extract(min)	≥ 32 % (on dry basis)
Total ash (min -max)	4 - 8 % (on dry basis)
Water-soluble ash (min)	≥ 45% (on dry basis)
Acid -insoluble ash	≤ 1 % (on dry basis)
Alkalinity of water-soluble ash (As KOH)	1.0-3.0% (on dry basis)
Crude fiber	≤ 16.5 % (on dry basis)
Total catechins (min)	≥ 5 % ( on dry basis)
Total polyphenols (min)	≥ 8 % (on dry basis)
Ratio total catechins to total polyphenols, mass fraction (min)	0.5

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## 7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Apperance	Shall be fully dry, uniform in color, clean and sound. The leaf size shall be a greenish golden color.
Aroma	The aroma from dry tea, green, (Gunpowder, Sencha) shall be grassy and fresh and free from obnoxious or foreign odours and have notaint.
Defects	Shall be clean, sound, and wholesome.
Foreign material	Shall be free from foreign matter and extraneous matter, Free from living insects, moulds, filth, and adulterants
Infused leaf color and odor	The infused leaf shall be bright, uniform in color and possess a strong flavour.
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
N/A	

## 10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade biodegradable plastic seal or equivalent packing that maintains the integrity, sanitary and organoleptic qualities of the product and withstands 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 100 g to 250 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”