

	UN RATIONS STANDARD		DATE: 01/04/2024
	TEA MINT MOROCCAN		ED No: 03
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1. PRODUCT NAME

TEA MINT MOROCCAN

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Moroccan mint tea is a green tea with mint leaves, made by steeping green tea with spearmint leaves. It contains caffeine.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

100% Green tea, spearmint leaves

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	≤ 8 %
QUALITY PARAMETERS	LIMITS
Acid insoluble Ash (max)	≤ 1.45 % on dry basis
Caffeine (min)	≥ 1.1 % on dry basis

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7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Appearance and colour	Fully dry, uniform in color, clean and sound. The leaf size shall be relatively small spearmint leaves broken, or blend of these.
Odour or flavour	The aroma from dry Moroccan tea shall be fresh and free from obnoxious or foreign odours and have no taint. The infused leaf shall be bright, uniform in color and possess a sweet fresh odor.
Defects	The tea shall be free from sticks, stems, stalks
Foreign matter	Shall be free from foreign matter and extraneous matter, Free from living insects, moulds, filth, and adulterants
Storage and Transportation Temperature	15°C – 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 paper 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 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”