	UN RATIONS STANDARD		DATE: 01/04/2024
	TEA YERBA MATE SOUTH AMERICA		ED No: 03
	CODE: UNSTD-COM 2172		Page 1 of 2

1. PRODUCT NAME

TEA YERBA MATE SOUTH AMERICA

PRODUCT RISK

LOW	MEDIUM	HIGH
-----	--------	------

2. DESCRIPTION



Yerba mate or Erva mate (Spanish: yerba mate, Portuguese: erva-mate), is native to subtropical South America. Yerba Mate must be composed of smooth dried leaves irregularly broken, from "*Ilex paraguariensis Saint Hilaire*" (*Aquifoliaceae*) exclusively, mixed or not with dried fragments of young stalks, petioles, and floral peduncles. The traditional organic yerba mate has a distinct, green tea, earthy taste.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

100% Yerba Mate, South America

Composition: dried leaves min 65 % ; dried thin stems max 35 %

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 %
Water activity (Aw)	≤ 0.6
QUALITY PARAMETERS	LIMITS
Water extract (min)	≥ 35% (on dry basis)
Acid insoluble Ash	≤ 1 % (on dry basis)
Caffeine	1 - 2 % (on dry basis)

7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Appearance and colour	The tea shall be fully dry, uniform in color, clean and sound. Without signs of burn (black spots);
Odour or flavour	Yerba Mate tea shall have, earthy taste, fresh and free from obnoxious or foreign odours and have no taint.
Defects	

	UN RATIONS STANDARD	DATE: 01/04/2024
	TEA YERBA MATE SOUTH AMERICA	ED No: 03
	CODE: UNSTD-COM 2172	Page 2 of 2

Foreign matter	The tea shall be free from extraneous matter. Only, Max 0.5 % of seeds and other plant impurities allowed
Storage and Transportation Temperature	Shall have no foreign matter. 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 packing that maintains the integrity sanitary and organoleptic qualities intact 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 250 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”