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1. PRODUCT NAME

GHEE

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Ghee is a product exclusively obtained from milk, cream or butter, by means of processes which result in almost total removal of water and non-fat solids which results into a specially developed flavour and physical structure.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Milk and /or products obtained from milk.

Optional: Starter cultures of harmless lactic acid producing bacteria

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
Aflatoxin M1	≤ 0.05 µg/kg
Cu	≤ 0.05 mg/Kg
Fe	≤ 0.2 mg/Kg
QUALITY PARAMETERS	LIMITS
Milk fat content (min)	≥ 99.6% m/m
Free fatty acids (as oleic acid)	≤ 0.4% m/m
Peroxide value (mini equivalents of Oxygen/kg fat)	≤ 0.6 m/m

7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Appearance and colour	Uniform, light to medium yellow colour.
Odour or flavour	Appropriate to the product.
Texture	Smooth and fine granules to liquid depending on temperature.

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Foreign matter
Storage and Transportation Temperature

Shall have no foreign matter.
2 °C - 6°C

8. CONTAMINANTS

The products 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).

9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	897 kcal
Proteins	0.0 g
Carbohydrate	0.0 g
Fats	99.6 g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade can 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 rigor of transport and handling.
Primary packaging net weight	From 500 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. CODEX-STAN 280-1973, "CODEX Standard for milk fat products"
- 12.2. Codex CAC/RCP 57-2004: Code of Hygienic Practice for Milk and Milk Products
- 12.3. UNSTD_GEN-01: "UN Contaminants"
- 12.4. UNSTD-GEN-03: "UN Inspection"
- 12.5. UNSTD-GEN-04: "UN Certification"