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|  | UN RATIONS STANDARD | | DATE: 01/04/2024 |
| | MARGARINE FROZEN | | ED No: 03 |
| | CODE: UNSTD-COM 3121 | | Page 1 of 2 |

1. PRODUCT NAME

MARGARINE FROZEN

| PRODUCT RISK | | |
|--------------|--------|------|
| LOW | MEDIUM | HIGH |

2. DESCRIPTION



Margarine is a food in the form of a plastic or fluid emulsion, which is mainly of the type water/oil, produced principally from edible fats and oils, which are not mainly derived from milk.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Edible oils and edible fats generally obtained from vegetable sources, water, salt
The following may also be added to Margarine: Vitamin A and its esters, Vitamin D. Vitamin E and its esters; other vitamins, salt, sugar, and suitable edible proteins.

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 |
|---|------------------|
| Erucic acid | ≤ 20 g/kg |
| Iron (Fe) | ≤ 1.5 mg/kg |
| Copper (Cu) | ≤ 0.1 mg/kg |
| QUALITY PARAMETERS | LIMITS |
| Fat content (min) | ≥ 80 % |
| Water content (max) | ≤ 16 % |
| Salt | ≤ 2.0 % |
| Free fatty acids (as oleic acid) of extracted fat | ≤ 0.25 % |
| Trans fat acidity (of total fat) | ≤ 2 % |

7. PHYSICAL CRITERIA

| PARAMETER | LIMITS |
|-----------------------|---|
| Appearance and colour | Uniform, light to medium yellow colour. |

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Odour or flavour
Texture
Foreign matter
Storage and Transportation Temperature

Appropriate to the product.
Smooth, firm and homogeneous.
Shall have no foreign matter.
-18°C to -25°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 | 730 kcal |
| Fats | 81.1 g |

10. PACKAGING

| PARAMETER | LIMITS |
|-------------------------------|---|
| Primary packaging | Food grade can/plastic container 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 | 250 g to 500 g |
| Warranty at delivery location | Minimum 4 months |

11. LABELLING

11.1. UNSTD-GEN-02 "UN Product Labelling"

12. OTHER REQUIREMENTS

- 12.1. CODEX-STAN 256/2007 – Standard for fat spreads and blended spreads.
- 12.2. UNSTD-GEN-03: "UN Inspection"
- 12.3. UNSTD-GEN-04: "UN Certification"