

	<b>UN RATIONS STANDARD</b>	DATE: 01/04/2024
	<b>SHORTENING CANNED</b>	ED No: 03
	<b>CODE: UNSTD-COM 3151</b>	Page 1 of 2

## 1. PRODUCT NAME

SHORTENING, CANNED

## PRODUCT RISK

LOW

MEDIUM

HIGH

## 2. DESCRIPTION



Shortening is vegetable fat or oil or a blend, used in baking/cooking, semi-solid at room temperature. It is prepared from deodorized vegetable fats and oils, which include, but are not limited to, palm oil, palm kernel oil, canola oil, or a combination of these oils. May be processed by hydrogenation or interesterification. The product may contain antioxidants. Antifoaming agents must not be incorporated into the shortening.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

Shortening is made solely of fats and/or oils of vegetable origin or a combination

### 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
Copper (Cu)	≤ 0.1 mg/kg
Iron (Fe)	≤ 2.5mg/kg
Erucic acid	≤ 20 g/kg
QUALITY PARAMETERS	MAXIMUM LIMITS
Moisture and volatile matter	≤ 0.1 %
Slip melting point	≤ 52 °C
Acid value	≤ 0.6 mg KOH/g Oil
Peroxide value	≤ 10 milliequivalents of active oxygen /kg oil
Free fatty acids as oleic acid	≤ 0.05 %

## 7. PHYSICAL CRITERIA

PARAMETER	LIMIT
Appearance and colour	Uniform, white to light yellow colour
Odour or flavour	Appropriate to the product. Shall be free from

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	<b>CODE: UNSTD-COM 3151</b>	<b>Page 2 of 2</b>

Texture	rancidity, and other objectionable flavour or odour of any kind. Shall be firm, homogeneous, and have good plasticity and body texture.
Foreign matter	Semi-solid at ambient temperature Shall have no foreign matter.
Storage and Transportation Temperature	15°C to 25°C

## 8. CONTAMINANTS

8.1 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).

8.2 The product covered by this Standard shall comply with maximum residue limits established by Codex Alimentarius (See: CAC / MRL: 2009 Maximum residue Limits (MRLs) for pesticides).

## 9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	895 kcal
Fats	99.5 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 the integrity of the primary packages and withstands the rigor of transport and handling.
Primary packaging net weight	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. CODEX-STAN 19-1981, Rev. 2-1999 "Edible fats and oils not covered by individual standards"

12.2. UNSTD-GEN-03: "UN Inspection"

12.3. UNSTD-GEN-04: "UN Certification"