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1. PRODUCT NAME

TAPIOCA

2. DESCRIPTION



Tapioca is a starch extracted from the root of the plant species *Manihot esculenta* Crantz of the *Euphorbiaceae* family.

PRODUCT RISK

LOW

MEDIUM

HIGH

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Tapioca

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.

4.2. CAC/RCP 73-2013 CODE OF PRACTICE FOR THE REDUCTION OF HYDROCYANIC ACID (HCN) IN CASSAVA AND CASSAVA PRODUCTS

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 Content (Max)	≤ 12 %
Hydrocyanic acid content	≤ 10 mg/Kg
QUALITY PARAMETERS	LIMITS
Ash	≤ 0.4 % (on dry matter basis)
Acid insoluble ash	≤ 0.1 % (on dry matter basis)
Crude fibre	≤ 0.2 % (on dry matter basis)
Starch (min.)	≥ 96 % (on dry matter basis)

7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Texture	Starch wholesome grains
Odour and flavour	Odorless. Characteristic
Colour	Uniform White

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Foreign matter

The product shall be free from from insect infestation, live and dead insects, dirt, extraneous matter, visible mould growth, and other foreign matter.

Storage and Transportation Temperature 15°C to 25°C

8. CONTAMINANTS

- 8.1. The product covered by this Standard shall comply with the Maximum Levels for contaminants that are specified for the product in the 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

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	358 kcal
Protein	0.2 g
Carbohydrates	89 g
Fat	<0.5 g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade polyethylene or equivalent recyclable/ biodegradable packing material that maintains the product's organoleptic qualities and sanitary integrity. Must withstand 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	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. UNSTD-GEN-03: "UN Inspection"
- 12.2. UNSTD-GEN-04: "UN Certification"