



UN RATIONS STANDARD

DATE: 01/04/2024

ALMOND FLAVOURING

ED No: 04

CODE: UNSTD-COM 4100

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1. PRODUCT NAME

ALMOND FLAVOURING

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Almond flavouring is the flavour obtained from almonds intended for human consumption, which is obtained by extraction from almonds. It has a characteristic pleasant almond odour.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Natural or natural-identical almond flavoring (essential oil, essence, and/or extract), carrier solvent (propylene glycol), and water.

Artificial ingredient is not permitted.

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

N/A

QUALITY PARAMETERS

MAXIMUM LIMITS

N/A

7. PHYSICAL CRITERIA

PARAMETER

LIMITS

Colour

Clear to Yellowish liquid;

Impurities

Shall be free from any impurities;

| | | |
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Storage and Transportation Temperature

Characteristic of Almond. Shall be free from abnormal flavour and rancid odour; shall be clean, wholesome. Shall have a sweet aroma of almonds.
15°C to 25°C

8. CONTAMINANTS

N/A

9. NUTRITIONAL FACTS (Approximate values per 100 g)

| NUTRIENTS | AMOUNT PER 100 g OF PRODUCT |
|-----------|-----------------------------|
| N/A | |

10. PACKAGING

| PARAMETER | LIMITS |
|-------------------------------|---|
| Primary packaging | Glass bottled or equivalent food-grade recyclable/ biodegradable packaging material that shall be able to maintain the product's organoleptic qualities and sanitary integrity. Must withstand the rigor of transport and handling. |
| Secondary packaging | Corrugated paper box or packaging that protects the integrity of the primary packages and withstands the rigors of transport and handling. |
| Primary packaging net weight | From 10 ml to 50 ml. |
| Warranty at delivery location | Minimum 4 months |

10. LABELLING

- UNSTD-GEN-02 "UN Product Labelling"

11. OTHER REQUIREMENTS

- CAC/GL 66-2008 Guidelines for the use of flavourings
- CODEX STAN 107-1981 General standard for the labelling of food additives when sold as such
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"