

	UN RATIONS STANDARD	DATE: 01/04/2024
	SPICE ANISEED GROUND	ED No: 05
	CODE: UNSTD-COM 4166	Page 1 of 2

1. PRODUCT NAME

SPICE ANISEED GROUND

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Ground aniseed from mature fruit of *Pimpinella anisum* Linnaeus.
The Proportion of shrivelled, immature, insect damaged, discoloured and/or broken fruits shall not exceed 3 %(m/m) for Grade 1.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Ground (powdered) of the mature fruit of *Pimpinella anisum* Linnaeus, grade 1 .

3.2. OTHER PERMITTED INGREDIENTS

None Permitted

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. C AC/RCP 42 - 1995 Code of Hygienic Practice for Spices and Dried Aromatic Plants

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	≤ 10% (m/m)
QUALITY PARAMETERS	LIMITS
Total ash	≤ 9.0 % (m/m), on dry basis,
Acid insoluble ash	≤ 2.5 % (m/m), on dry basis,
Volatile oil content,ml/100 g (min)	≥ 2.0 ml/100g, on dry basis,

7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Odour or flavour	Aromatic, characteristic. Must be free from off odour or off flavor
Colour	Greyish-green to grayish-brown
Purity	Free from adulteration
Foreign matter	Free from musty odor, living insects, molds, dead insects, insect fragments, rodent, and all other matter

	UN RATIONS STANDARD		DATE: 01/04/2024
	SPICE ANISEED GROUND		ED No: 05
	CODE: UNSTD-COM 4166		Page 2 of 2

of animal, vegetable or mineral origin, including any other contaminants.

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 (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	337 kcal

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 integrity of the primary packages, and withstands the rigor of transport and handling.
Primary packaging net weight	From 50g to 100g
Warranty at delivery location	Minimum 4 Months

11. LABELLING

- UNSTD-GEN-02 "UN Product Labelling"

12. OTHER REQUIREMENTS

- ISO 7386-1984
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"