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|  | UN RATIONS STANDARD | | DATE: 01/04/2024 |
| | SPICE ANISEED WHOLE | | ED No: 05 |
| | CODE: UNSTD-COM 4167 | | Page 1 of 2 |

1. PRODUCT NAME

SPICE ANISEED WHOLE

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

2. DESCRIPTION



Whole aniseed (*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

Aniseed mature fruit of *Pimpinella anisum* Linnaeus

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 | ≤ 7.0% (m/m), on dry basis |
| Acid insoluble ash | ≤ 2.5% (m/m), on dry basis |
| Volatile oil content (min) | ≥ 2.0 ml/100 g, 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 |
| Foreign matter | Free from musty/ foreign odour, living and dead insects, insect fragments, moulds, foreign |

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|----------------------------------------------------------------------------------|-----------------------------|-------------------------|
|  | UN RATIONS STANDARD | DATE: 01/04/2024 |
| | SPICE ANISEED WHOLE | ED No: 05 |
| | CODE: UNSTD-COM 4167 | Page 2 of 2 |

Storage and Transportation Temperature vegetable matter including material of animal and mineral origin and any other contaminants.
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 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 the integrity of the primary packages, and withstands the rigor of transport and handling. |
| Primary packaging net weight | From 50 g to 100 g |
| 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"