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	<b>SPICE CORIANDER GROUND</b>	ED No: 05
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## 1. PRODUCT NAME

SPICE CORIANDER GROUND

PRODUCT RISK		
LOW	MEDIUM	HIGH

## 2. DESCRIPTION



Coriander (*Coriandrum sativum* L.), in the ground (powdered) form. Ground (powdered) Coriander shall pass completely through a sieve of nominal aperture size 500 µm.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

Coriander ground (powdered) of Coriander (*Coriandrum sativum* L.), 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. CAC/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	≤ 9 %
QUALITY PARAMETERS	LIMITS
Total ash	≤ 7.0 % on dry basis
Acid-insoluble ash	≤ 1.5 % on dry basis
Volatile oil, (min)	≥ 0.5 ml/100g, on dry basis

## 7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Odour or flavour	Aromatic and not musty, characteristic of coriander. Must be free of off odour and flavour
Colour	Yellowish brown to light brown
Particle size	Not less than 95 %, shall pass through a sieve of 500 µm
Purity	Free of Adulteration
Foreign matter	Free from musty/foreign odour, living and dead insects, insect fragments, moulds, foreign vegetable matter

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including material of animal and mineral origin and 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	310 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 50 g to 100 g
Warranty at delivery location	Minimum 4 Months

## 11. LABELLING

- UNSTD-GEN-02 "UN Product Labelling"

## 12. OTHER REQUIREMENTS

- ISO 2255: 1996
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"