

	UN RATIONS STANDARD		DATE: 01/04/2024
	SPICE CURRY POWDER		ED No: 05
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1. PRODUCT NAME

SPICE CURRY POWDER

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Curry powder produced from blended spice powders: coriander, fenugreek, turmeric, red pepper and other spices.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Curry powder produced from blended spice powders: coriander, fenugreek, turmeric, red pepper and spices. The proportion of spices and condiments used in curry powder shall be not less than 85 % (mass fraction).

Optional: It may contain food-grade sodium chloride in a proportion not exceeding 5 %; starch (maximum 10 %)

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	≤ 9.0 % (m/m)
Aflatoxin B1/ Total (B1, B2, G1, G2)	≤ 5 µg/kg/10 µg/kg
Ochratoxin	≤ 15 µg/kg
QUALITY PARAMETERS	LIMITS
Acid-insoluble ash	≤ 2.0 % (m/m), on dry basis
Volatile oil content, min	≥ 0.25 ml/100 g

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7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Odour or flavour	Fresh and pungent, characteristic of curry spice. Must be free from off-odour and flavour, including rancidity and mustiness
Colour	Yellow
Foreign matter	Free from musty/foreign odour, living and dead insects, insect fragments, moulds, foreign vegetable matter 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	335 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 2253:1999
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"