

	UN RATIONS STANDARD		DATE: 01/04/2024
	SPICE GARLIC POWDER		ED No: 05
	CODE: UNSTD-COM 4182		Page 1 of 2

1. PRODUCT NAME

SPICE GARLIC POWDER

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Dehydrated garlic (*Allium sativum* L.) powder form/ Garlic powder from the cloves of garlic cultivars (*Allium sativum* L.) without any bleaching or precooking, sound, free from mould, disease, soil, outer skins, stems, leaves, roots, scorched, toasted and baked particles. Rehydration of garlic shall regain characteristics of fresh garlic.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Garlic powder

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	≤ 6.0 % (m/m)
QUALITY PARAMETERS	LIMITS
Total ash	≤ 5.5 % (m/m), on dry basis
Acid-insoluble ash	≤ 0.5 % (m/m), on dry basis
Volatile organic sulfur compounds (min.)	≥ 0.3 % (m/m), on dry basis
Cold-water-soluble extract	70-90 % (m/m), on dry basis

7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Odour or flavour	Characteristic garlic odour and flavour, strong and aromatic. Free from foreign and off odours.
Colour	Between white and pale cream
Purity	Free of adulteration

	UN RATIONS STANDARD	DATE: 01/04/2024
	SPICE GARLIC POWDER	ED No: 05
	CODE: UNSTD-COM 4182	Page 2 of 2

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	344 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 88292:1993
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"