

	<b>UN RATIONS STANDARD</b>		DATE: 01/04/2024
	<b>VEGETABLE GARI CASSAVA</b>		ED No: 04
	<b>CODE: UNSTD-COM 4234</b>		Page 1 of 2

## 1. PRODUCT NAME

VEGETABLE GARI CASSAVA

PRODUCT RISK		
LOW	MEDIUM	HIGH

## 2. DESCRIPTION



Gari is a finished product obtained by artisanal or industrial processing of cassava tubers (*Manihot esculenta* Crantz). The processing consists of peeling, washing and grating of the tubers, followed by fermentation, pressing, fragmentation, granulation, drying if necessary, sifting and suitable heat treatment. Gari is presented as flour of variable granule size.

## 3. INGREDIENTS

### ESSENTIAL INGREDIENTS

Gari cassava

Optional: it may be fortified

### 3.1. OTHER PERMITTED INGREDIENTS

N/A

## 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.  
CAC/RCP 73-2013 CODE OF PRACTICE FOR THE REDUCTION OF HYDROCYANIC ACID (HCN) IN CASSAVA AND CASSAVA PRODUCTS

## 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	≤ 10 % (w/w)
Hydrogen cyanide	≤ 2 mg/kg
QUALITY PARAMETERS	LIMITS
Total acidity	0.6 – 1.0 % (as lactic acid)
Crude fibre	≤ 2.0 %
Ash	≤ 2.75 %
Acid insoluble Ash	≤ 0.1 %

## 7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Appearance and colour	Appropriate to the product.White to yellow.
Odour or flavour	Gari cassava shall be free from foreign odour and flavour.
Granularity	Uniformed. Fine grain or medium grain

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Texture	Appropriate to the product.
Foreign matter	Shall have no foreign matter.
Storage and Transportation Temperature	15°C to 25°C

## 8. CONTAMINANTS

- 8.1. The products 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).

## 9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	160 kcal

## 10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Shall be wrapped and packed in food grade polyethylene recyclable /biodegradable that maintains the integrity of the product and withstands the rigors of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages, and withstands the rigors of transport and handling.
Pack Size	From 1 Kg to 2.5 Kg
Warranty at Delivery Location	Minimum 4 Months

## 11. LABELLING

- 11.1. UNSTD-GEN-02 "UN Product Labelling"

## 12. OTHER REQUIREMENTS

- 12.1. CODEX STAN 151-1989 CODEX STANDARD FOR GARI  
12.2. UNSTD-GEN-03: "UN Inspection"  
12.3. UNSTD-GEN-04: "UN Certification"