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	VEGETABLE POTATOES POWDER/FLAKES MASH	ED No: 04
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1. PRODUCT NAME

VEGETABLE POTATOES POWDER MASH

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Instant Potato Powder or Flakes are made of dehydrated potatoes. They are obtained by selecting, cooking, processing and packaging high quality of *Solanum tuberosum* L

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Dehydrated Potatoes $\geq 90\%$
Optional: Salt, Dried Milk, butter,

3.2. OTHER PERMITTED INGREDIENTS

Food Additives: See Codex General Standard for Food Additives (GSFA) Database and where permitted, only those individual additive(s) indicated for the product shall apply and only within the limits specified.

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.

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	$\leq 7\%$
Nitrites	≤ 7 ppm
Sulfite content (as SO ₂)	≤ 10 ppm
Phosphates (as P ₂ O ₅)	≤ 10 ppm
Propyl gallate, TBHQ and BHA	≤ 25 ppm
E471	$\leq 0.5\%$

QUALITY PARAMETERS


N/A

7. PHYSICAL CRITERIA

PARAMETER

LIMITS

Colour	White to cream
Odour and flavour	Characteristics of ingredients, free from off odour and flavour

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Texture	Flakes
Particle size	1.6 to 5 mm
Foreign matter	None
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 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	349 kcal
Protein	8 g
Fat	0.2 g
Carbohydrate	79 g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Sealed 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 400 g to 1 Kg
Warranty at delivery location	Minimum 4 months

11. LABELLING

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

12. OTHER REQUIREMENTS

- 12.1. UNSTD-GEN-03: "UN Inspection"
- 12.2. UNSTD-GEN-04: "UN Certification"