

	<b>UN RATIONS STANDARD</b>	DATE: 01/04/2024
	<b>ALMOND FLAVOURING HALAL</b>	ED No: 02
	<b>CODE: UNSTD-COM 9100</b>	Page 1 of 2

## 1. PRODUCT NAME

ALMOND FLAVOURING - HALAL

PRODUCT RISK		
LOW	MEDIUM	HIGH

## 2. DESCRIPTION



Almond flavouring is the flavour obtained from almonds intended for human consumption, which is obtained by extraction from almonds without use of alcohol. It has a characteristic pleasant almond odour. Ethyl alcohol is not permitted. Artificial ingredient is not permitted.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

Propylene glycol, Almond essential oil and/ or Natural flavours and /or Natural identical flavour, water

### 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

N/A

### QUALITY PARAMETERS

### MAXIMUM LIMITS

N/A

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## 7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Colour	Clear to Yellowish liquid;
Impurities	Shall be free from any impurities;
Flavour and odour	Characteristic to Almond. Shall be free from abnormal flavour and rancid odour; shall be clean, wholesome. Shall have a sweet aroma of almonds.
Storage and Transportation Temperature	15°C to 25°C

## 8. CONTAMINANTS

N/A

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

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
N/A	

## 10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Glass bottled or equivalent food-grade recyclable/ biodegradable packaging that maintains the integrity, sanitary and organoleptic qualities of the product and withstands the rigor of transport and handling.
Secondary packaging	Corrugated paper box or packaging that protects the integrity of the primary packages and withstands the rigor of transport and handling.
Primary packaging net weight	From 10 ml to 50 ml.
Warranty at delivery location	Minimum 4 months

## 11. LABELLING

- UNSTD-GEN-02 “UN Product Labelling”

## 12. OTHER REQUIREMENTS

- CAC/GL 66-2008 Guidelines for the use of flavourings
- CODEX STAN 107-1981 General standard for the labelling of food additives when sold as such
- UNSTD-GEN-03: “UN Inspection”
- UNSTD-GEN-04: “UN Certification”
- CODEX CAC/GL 24 -1997: General Guidelines for use of the term “Halal”.