



UN RATIONS STANDARD

DATE: 31/08/2018

PASTA SPAGHETTI

ED No: 04

CODE: UNSTD-COM 2156

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1. PRODUCT NAME

PASTA SPAGHETTI

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Spaghetti is a long, thin, cylindrical, solid pasta, made by extrusion of dough, of durum wheat flour with or without other flours such as farina.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Durum wheat flour, with or without farina.

3.2. OTHER PERMITTED INGREDIENTS

Spaghetti shall contain other ingredients and other additives as permitted (Codex General Standard for Food Additives [GSFA] Database).

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

MAXIMUM LIMITS

- 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

QUALITY PARAMETERS

MAXIMUM LIMITS

Ash (dry basis)	1.0%
Protein (min)	10% (w/w)
Moisture content (max)	10.0 %
Acid insoluble ash	0.05 %
Crude fibre	0.45 %



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7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Odour or flavour	Spaghetti shall have no foreign odour; the flavour shall be characteristic of type of noodle.
Texture	The texture shall be elastic when cooked.
Foreign matter	The product shall be clean, sound, wholesome and free from any foreign material.
Storage and Transportation	Ambient

8. CONTAMINANTS

8.1. The product shall comply with the Maximum Levels of the Codex general Standard for Contaminants and Toxins in Foods (Codex Stan: 193-1995).

9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	370 Kcal
Carbohydrates	75.0 g
Protein	13.0 g
Fat	2.0 g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Cellophane, heat sealed or airtight inside cardboard pack or equivalent 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 integrity of the primary packages and withstands the rigor of transport and handling.
Primary packaging net weight	From 250g to 500g.
Warranty at delivery location	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"