

**UN RATIONS STANDARD**

DATE: 31/08/2018

**FLOUR YAM ELUBO**

ED No: 02

CODE: UNSTD-COM 2150

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**1. PRODUCT NAME**

FLOUR YAM ELUBO

**PRODUCT RISK**

LOW

MEDIUM

HIGH

- 2. DESCRIPTION** The product is prepared from fresh, peeled edible yam pieces that are precooked and dried. The dried product is milled and sifted to separate the fiber.

**3. INGREDIENTS****3.1. ESSENTIAL INGREDIENTS**

Yams

**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****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****PARAMETERS****MAXIMUM LIMITS**

Moisture Content	8.0% (dry matter basis)
Crude Ash	2.0 % (dry matter basis)
Crude fiber	2.0 % (dry matter basis)
Acid insoluble ash	0.15 % (dry matter basis)
Hydrocyanic acid content (Maximum)	2.0 (mg/kg)

**QUALITY PARAMETERS****MAXIMUM LIMITS**

N/A

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## 7. PHYSICAL CRITERIA

<b>PARAMETER</b>	
Texture	Fine powder
Odour	Free from abnormal odours
Colour	Pale yellow
Foreign matter	Free from foreign matter including any filth and live or dead insects.
Storage and Transportation	Ambient

## 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)

<b>NUTRIENTS</b>	<b>AMOUNT PER 100 g OF PRODUCT</b>
Energy	352 Kcal

## 10. PACKAGING

<b>PARAMETER</b>	<b>LIMITS</b>
Primary packaging	Food grade biodegradable plastic sealed or equivalent packing that maintains the integrity, sanitary and organoleptic qualities of the product and withstands the rigors of transport and handling. Corrugated paper box or packing that protects integrity of the primary packages and withstands the rigors of transport and handling.
Secondary packaging	
Primary packaging net weight	From 1 Kg to 5 Kg
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"