	UN RATIONS STANDARD	DATE: 31/08/2018
	TOFU RAW FIRM	ED No: 04
	CODE: UNSTD-COM 1228	Page: 1 of 2

1. PRODUCT NAME

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Tofu is a soy bean curd made by curdling fresh hot soymilk with a coagulant and is rich in protein. The product is firm, solid and processed.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Soy milk

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

SAFETY PARAMETERS

MAXIMUM LIMITS

Moisture content < 76%

QUALITY PARAMETERS


MAXIMUM LIMITS

N/A

7. PHYSICAL CRITERIA

PARAMETER

LIMITS

	UN RATIONS STANDARD		DATE: 31/08/2018
	TOFU RAW FIRM		ED No: 04
	CODE: UNSTD-COM 1228		Page: 2 of 2

Extraneous matter	Shall be free from any impurities, the product shall be sound and wholesome;
Quality Factors	The product shall be a firm curd;
Flavour and odour	Shall be free from abnormal odour and flavour,
Colour	White firm curd
Storage and Transportation	Ambient temperature

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)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	82 Kcal
Carbohydrates	5.3 g
Protein	10.6g
Fat	2.0 g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade polyethylene or equivalent recyclable/biodegradable packing material that maintains the product's organoleptic qualities and sanitary integrity. Able to 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 400g to 1 Kg
Warranty at delivery location	1 Month

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"
- 12.3. CODEX STAN 175-1989 – General Standard for SOY Protein Products