	<b>UN RATIONS STANDARD</b>	DATE: 31/08/2018
	<b>CEREALS WHITE OATS DRY UNCOOKED</b>	ED No: 04
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## 1. PRODUCT NAME

CEREALS WHITE OATS DRY UNCOOKED

### PRODUCT RISK

LOW

MEDIUM

HIGH

## 2. DESCRIPTION



White oats are flakes of oats used as breakfast cereal for human consumption and are derived from the grains of *Avena sativa* and *Avena byzantina*.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

Oats

### 3.2. OTHER PERMITTED INGREDIENTS

The product shall contain ingredients such as, but not limited to, antioxidants, mould inhibitors, 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.
- 4.2. Codex STAN 192-195/11-2010: General standards for additives.
- 4.3. Codex "CAC/RCP 51-2003; Code of Practice for prevention and reduction of mycotoxin contamination in cereals

## 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

Moisture content (max)	<12 %
Protein (min)	11 %
Dietary fibre	8.5 %
Ash	3.0 % (m/m dry basis)
Fat	8.0 %

## 7. PHYSICAL CRITERIA



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PARAMETER	LIMITS
Appearance and colour	The oats shall have the colour characteristic of white oats.
Odour and flavour	The product shall have a characteristic oats aroma and shall have no foreign odours and flavours such as, but not limited to, rancid, bitter, raw, starchy or sour or other undesirable flavours and odours.
Texture	The product shall be soft and moderately thick.
Foreign matter	Shall have no evidence of foreign material and heavy metals in amounts which may represent a hazard to human health.
Storage and transportation	Ambient

## 8. CONTAMINANTS

8.1. The product shall comply with maximum residue limits established by Codex Alimentarius (See: CAC / MRL: 2009 Maximum residue Limits (MRLS) for pesticides).

8.2. 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	374 Kcal
Carbohydrates	65.0 g
Protein	11.5 g
Fat	8.0 g

## 10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade plastic 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 packing that protects integrity of the primary packages and withstands the rigors of transport and handling.
Primary packaging net weight	From 400g to 1Kg.
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"