



UN RATIIONS STANDARD

DATE: 31/08/2018

VEGETABLE POTATOES POWDER/FLAKES MASH

ED No: 03

CODE: UNSTD-COM 4264

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1. PRODUCT NAME

VEGETABLE POTATOES POWDER MASH

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Instant Potato Powder or Flakes are made of dehydrated potatoes. They are obtained by selecting, cooking, processing and packaging high quality of *Solanum tuberosum L*,

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Dehydrated Potatoes $\geq 80\%$

3.2. OTHER PERMITTED INGREDIENTS

Salt, Dried Milk, Vegetable Oil (No Tran-fats), butter and flavouring.

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	max 7%
Particle size	max 2 mms
Nitrites	max 7 ppm
Ph	5.9 / 6.5
Additives	: E223: max 300 ppm
E320	max 30 ppm



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E471

max 0.7 %

QUALITY PARAMETERS

MAXIMUM LIMITS

Agrochemicals and Pesticide Residues

CODEX MRLs

7. PHYSICAL CRITERIA

PARAMETER

MAXIMUM LIMITS

Colour

Amber

Odour and flavour

Characteristics of ingredients

Foreign matter

None

Transportation

Ambient temperature

8. CONTAMINANTS

8.1. The products 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).

9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS

AMOUNT PER 100 g OF PRODUCT

Energy

337 Kcal

Protein

7.1 g

Fat

5.8 g

Carbohydrate

64 g

10. PACKAGING

PARAMETER

LIMITS

Primary packaging

Sealed polyethylene or equivalent recyclable/biodegradable packing material that maintains the product's organoleptic qualities and sanitary integrity. Must 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 400 g to 1 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"