



# UN RATIONS STANDARD

DATE: 31/08/2018

CEREALS WHEAT BASED FLAKED

ED No: 03

CODE: UNSTD-COM 2133

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## 1. PRODUCT NAME

CEREALS WHEAT BASED FLAKES

### PRODUCT RISK

LOW

MEDIUM

HIGH

## 2. DESCRIPTION



Wheat based flakes is a ready-to-eat breakfast cereal that is made from whole wheat kernel or part of the kernel and processed to obtain flakes.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

Wheat

### 3.2. OTHER PERMITTED INGREDIENTS

Cereal wheat based flakes may contain ingredients such as but not limited to sugar, barley malt extract, salt, tocopherols, niacin, thiamine, calcium, preservatives, mould inhibitors and other additives as permitted (Codex General Standard for Food Additives "Codex STAN: 192-195/11-2010: General Standard for Additives").

## 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 "CAC/RCP 51-2003, Code of Practice for the 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)	3.0 %
Protein (N x 6.25) (Min)	11%
Total fat	2.1 %
Total Ash	3.2%
Total fibre	12%
Acid Insoluble Ash	0.2%



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### 7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Odour	The cereal shall be free from rancid, musty and other objectionable odour.
Flavour	Shall have a good characteristic flavour.
Colour	The wheat flakes shall have a uniform, characteristic light brown colour.
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	351 Kcal
Carbohydrates	75 g
Protein	11 g
Fat	2.0 g

### 10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade biodegradable 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"