



UN RATIONS STANDARD

DATE: 31/08/2018

SHORTENING CANNED

ED No: 02

CODE: UNSTD-COM 3151

Page: 1 of 2

1. PRODUCT NAME

SHORTENING, CANNED

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Shortening is vegetable fat or oil or a blend, used in baking/cooking, semi solid at room temperature. May be processed by hydrogenation or interesterification.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Shortening is made from vegetable oil or fat or a combination.

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

Copper (Cu)

0.1 mg/kg

Soap content

0.005% m/m

QUALITY PARAMETERS

MAXIMUM LIMITS

Matter volatile at 105°C

0.2% m/m

Insoluble impurities

0.05% m/m

Soap content


0.005% m/m

Iron (Fe)

2.5mg/kg

Copper (Cu)

0.1 mg/kg

	UN RATIONS STANDARD	DATE: 31/08/2018
	SHORTENING CANNED	ED No: 02
	CODE: UNSTD-COM 3151	Page: 1 of 2

Acid value

0.6 mg KOH/g Oil

Peroxide value

Up to 10 milliequivalent of active oxygen /kg oil

7. PHYSICAL CRITERIA

PARAMETER	
Appearance and colour	Uniform, white to light yellow colour.
Odour or flavour	Appropriate to the product.
Texture	Semi-solid at room temperature
Foreign matter	Shall have no foreign matter.
Storage and transportation	Ambient temperature

8. CONTAMINANTS

QUALITY PARAMETERS	MAXIMUM LIMITS
Lead (Pb)	0.1 mg/kg
Arsenic (As)	0.1 mg/kg

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	884 Kcal
Fats	100 g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade can or equivalent recyclable/biodegradable packaging that maintains the integrity, sanitary and organoleptic qualities of the product and withstands the rigor of transport and handling. Corrugated paper box or packing that protects the integrity of the primary packages and withstands the rigor of transport and handling.
Primary packaging net weight	250 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. CODEX-STAN 19-1981, Rev. 2-1999 "Edible fats and oils not covered by individual standards"

12.2. UNSTD-GEN-03: "UN Inspection"

12.3. UNSTD-GEN-04: "UN Certification"