



# UN RATIONS STANDARD

DATE: 31/08/2018

## SPICE LEMON GRASS DRIED

ED No: 04

CODE: UNSTD-COM 4184

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### 1. PRODUCT NAME

SPICE LEMON GRASS DRIED

#### PRODUCT RISK

LOW	MEDIUM	HIGH
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### 2. DESCRIPTION



Lemon grass, species *Cymbopogon citratus*, that has been processed (cleaning, preparation, grading, drying, chopping, etc.) by the producing country before being exported, and that conforms to the requirements of this Standard

### 3. INGREDIENTS

#### 3.1. ESSENTIAL INGREDIENTS

Lemon grass, species *Cymbopogon citratus*, in the dried form. (coarsely chopped)

#### 3.2. OTHER PERMITTED INGREDIENTS

Powder form not permitted.

### 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. CAC/RCP 42 - 1995 Code of Hygienic Practice for Spices and Dried Aromatic Plants
- 4.3. ISO 1003:2008

### 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

Agrochemicals/Pesticides residues                      CODEX MRLs

#### QUALITY PARAMETERS

#### MAXIMUM LIMITS

Moisture content	10.0% (m/m), max.
Total ash	12.0% (m/m), on dry basis, max.
Acid-insoluble ash	3.5% (m/m), on dry basis, max.
Volatile oils	1.0% (ml/100 g), on dry basis, min.

### 7. PHYSICAL CRITERIA

#### PARAMETER

#### LIMITS

Odour or flavour	Characteristic odour and flavour, strong and aromatic, characteristic of lemon grass.
Colour	Light-greenish to little brownish spot



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Foreign matter

Free from musty/foreign odour, living and dead insects, insect fragments, moulds, foreign vegetable matter including material of animal and mineral origin and any other contaminants.

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	300Kcal

### 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.
Secondary packaging	Must withstand the rigor of transport and handling. 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 250g to 500g
Warranty at delivery location	4 Months

### 11. LABELLING

- UNSTD-GEN-02 "UN Product Labelling"

### 12. OTHER REQUIREMENTS

- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"