



UN RATIONS STANDARD

DATE: 31/08/2018

GHEE

ED No: 03

CODE: UNSTD-COM 3112

Page: 1 of 2

1. PRODUCT NAME

GHEE

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Ghee is a product exclusively obtained from milk, cream or butter, by means of processes which result in almost total removal of water and non-fat solids which results into a specially developed flavour and physical structure. No Trans fats.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Milk and /or products obtained from milk.

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.

4.2. Codex CAC/RCP 57-2004: Code of Hygienic Practice for Milk and Milk Products

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

pH

4.9-5.5

QUALITY PARAMETERS

MAXIMUM LIMITS

Milk fat content (min)

99.6% m/m


Free fatty acids (as oleic acid)

0.4% m/m (max)

Peroxide value

(mini equivalents of oxygen/kg fat)

0.6 m/m (max)

| | | | |
|--|-----------------------------|--|------------------|
|  | UN RATIONS STANDARD | | DATE: 31/08/2018 |
| | GHEE | | ED No: 03 |
| | CODE: UNSTD-COM 3112 | | Page: 1 of 2 |

7. PHYSICAL CRITERIA

| | | |
|---------------|----|------------|
| Heavy Metals: | Cu | 0.05 mg/Kg |
| | Fe | 0.2 mg/Kg |

PARAMETER

| | |
|----------------------------|--|
| Appearance and colour | Uniform, light to medium yellow colour. |
| Odour or flavour | Appropriate to the product. |
| Texture | Smooth and fine granules to liquid depending on temperature. |
| Foreign matter | Shall have no foreign matter. |
| Storage and Transportation | 2 - 6°C |

8. CONTAMINANTS

QUALITY PARAMETERS

MAXIMUM LIMITS

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 | 876 Kcal |
| Proteins | 0.3 g |
| Carbohydrate | 0.0 g |
| Fats | 99.6g |

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. |
| 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 500 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 280-1973, "CODEX Standard for milk fat products"

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

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