



# UN RATIONS STANDARD

DATE: 31/08/2018

## SPICE CURRY POWDER

ED No: 04

CODE: UNSTD-COM 4179

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### 1. PRODUCT NAME

SPICE CURRY POWDER

#### PRODUCT RISK

LOW

MEDIUM

HIGH

### 2. DESCRIPTION



Curry powder produced from blended spice powders: coriander, fenugreek, turmeric, red pepper and other spices.

### 3. INGREDIENTS

#### 3.1. ESSENTIAL INGREDIENTS

Curry powder produced from blended spice powders: coriander, fenugreek, turmeric, red pepper and spices.

#### 3.2. OTHER PERMITTED INGREDIENTS

None 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. ISO 2253:1999
- 4.3. CAC/RCP 42 - 1995 Code of Hygienic Practice for Spices and Dried Aromatic Plants

### 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

9.0% (mass fraction) max.

Ash

7.0% on dry matter

Acid-insoluble ash,

2.0% (mass fraction), on dry basis, max.

Volatile oil content

0.25ml/100 g on dry basis, min.

Crude fiber m/m on dry basis

18%

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## 7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Odour or flavour	Fresh and pungent, characteristic of curry spice.
Colour	Yellow
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	325Kcal

## 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. Must withstand the rigor of transport and handling.
Secondary packaging	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	From 50g to 100g
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"