



<b>UN RATIONS STANDARD</b>	DATE: 31/08/2018
<b>GELATIN</b>	ED No: 02
<b>CODE: UNSTD-COM 4138</b>	Page: 1 of 2

**1. PRODUCT NAME**

GELATIN

PRODUCT RISK		
LOW	MEDIUM	HIGH

**2. DESCRIPTION**



Gelatin is a product that is obtained by treating collagen from hides, skin and bones with acid, alkali or enzymes and it is used as a gelling agent in food. It is used as a stabilizer, thickener, firming agent or texturizer in food.

**3. INGREDIENTS**

**3.1. ESSENTIAL INGREDIENTS**

Gelatin

**3.2. OTHER PERMITTED INGREDIENTS**

**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
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- 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
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<i>Salmonella spp.</i>	n=5, c=0, m= Absent 25 g.
Total plate count	n=5, c=2, m= 10 <sup>5</sup> cfu/g, M=5x10 <sup>5</sup> cfu/g
<i>Escherichia coli</i>	n=5, c=2, m= 10 cfu/g, M= 10 <sup>2</sup> cfu/g.



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### QUALITY PARAMETERS

### MAXIMUM LIMITS

## 7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Texture	Dry, coarse granules or fine powder
Odour and flavour	Tasteless and odourless
Foreign matter	None
Storage and Transportation:	Ambient temperature

## 8. CONTAMINANTS

8.1. 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	335 Kcal
Protein	85.6 g
Carbohydrates	0.1 g
Fat	0. g

PACKAGING PARAMETER	LIMITS
Primary packaging	The product shall be packaged in sealed food grade polythene bags or equivalent recyclable/biodegradable packaging 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 integrity of the primary packages, and withstands the rigors of transport and handling.
Primary packaging net weight	Up to 250 g
Warranty at delivery location	4 Months

## 10. LABELLING

10.1. UNSTD-GEN-02 "UN Product Labelling"



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## 11. OTHER REQUIREMENTS

- 11.1. UNSTD-GEN-03: "UN Inspection"
- 11.2. UNSTD-GEN-04: "UN Certification"