



# UN RATIONS STANDARD

DATE: 31/08/2018

## TEA BAGS INDIVIDUAL ENGLISH BREAKFAST

ED No: 02

CODE: UNSTD-COM 2168

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### 1. PRODUCT NAME

TEA BAGS INDIVIDUAL ENGLISH BREAKFAST

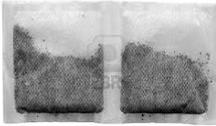
#### PRODUCT RISK

LOW

MEDIUM

HIGH

### 2. DESCRIPTION



Tea bags, individual, English breakfast Is derived solely from leaves, buds and tender stems of varieties of the *Carnellia sinensis* or *Thea sinensis* species and consists of 70% leaf for aroma and 30% dust tea for colour packaged in individual bags.

### 3. INGREDIENTS

#### 3.1. ESSENTIAL INGREDIENTS

Tea leaves

#### 3.2. OTHER PERMITTED INGREDIENTS

Tea Leaves

### 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

Water extract (Min)	32% (m/m)
Total ash (Min-Max)	4-8% (m/m)
Water soluble ash (of total ash)- (Min)	45% (m/m)
Alkalinity of water-soluble ash (As KOH)	1.0-3.0% (m/m)
Acid –insoluble ash (Max)	1.0% (m/m)
Moisture content (Max)	5.0% (m/m)
Crude fibre (Max)	16.5% (m/m)

#### QUALITY PARAMETERS

#### MAXIMUM LIMITS

N/A

### 7. PHYSICAL CRITERIA



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### PARAMETER

### LIMITS

Leaf color / Leaf size	The tea shall be fully fermented, dry, uniform in color, clean and sound. The leaf size shall be pekoe (relatively small leaves) orange pekoe, broken pekoe, broken orange pekoe, broken tea, or blend of these with fannings and dust excluded.
Aroma	The aroma from dry tea shall be sweet, fresh and free from obnoxious or foreign odours and have no taint.
Defects	The tea shall be free from sticks, stems, stalks and any extraneous matter.
Infused leaf color and odor	The infused leaf shall be bright, uniform in color and possess a sweet fresh odor.
Storage and Transportation	Ambient

### 8. CONTAMINANTS

- 8.1. The product shall comply with maximum residue limits established by Codex Alimentarius (See: CAC / MRL: 2009 Maximum residue Limits (MRLS) for pesticides).
- 8.2. The product shall comply with the Maximum Levels of the Codex general Standard for Contaminants and Toxins in Foods (Codex Stan: 193-1995)

### 9. NUTRITIONAL FACTS (Approximate values per 100 g)

### NUTRIENTS

### AMOUNT PER 100 g OF PRODUCT

N/A

### 10. PACKAGING

### PARAMETER

### LIMITS

Primary packaging	The product shall be made of a small, porous sealed bag containing tea leaves and used for brewing tea. Tea bags are commonly made of paper, silk or equivalent, also tea bags shall have an attached piece of string with a paper label at the top that assists in removing the bag.
Secondary packaging	Corrugated paper box sealed or equivalent packaging material that maintains the product's organoleptic qualities and sanitary integrity. Able to withstand the rigors of transport and handling
Primary packaging net weight	Up 2g to 3g.
Secondary packaging net weight	Up to 100g to 250g
Warranty at delivery location	4 Months.

### 11. LABELLING

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

### 12. OTHER REQUIREMENTS

- 12.1. UNSTD-GEN-03: "UN Inspection"
- 12.2. UNSTD-GEN-04: "UN Certification"