



UN RATIONS STANDARD

DATE: 31/08/2018

ALMOND FLAVOURING

ED No: 01

CODE: UNSTD-COM 9100

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1. PRODUCT NAME

ALMOND FLAVOURING - HALAL

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION

Almond flavouring is the flavour obtained from almonds intended for human consumption, which is obtained by extraction from almonds without use of alcohol. It has a characteristic pleasant almond odour.



3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Almond Extract

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.

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



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QUALITY PARAMETERS

MAXIMUM LIMITS

N/A

7. PHYSICAL CRITERIA

PARAMETER

LIMITS

Colour	Yellowish liquid;
Impurities	Shall be free from any impurities;
Flavour and odour	Shall be free from abnormal flavour and rancid odour; shall be clean, wholesome. Shall have a sweet aroma of almonds.
Storage and Transportation	Ambient temperature

8. CONTAMINANTS

N/A

9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS

AMOUNT PER 100 g OF PRODUCT

10. PACKAGING

PARAMETER

LIMITS

Primary packaging	Glass bottled 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 packaging that protects the integrity of the primary packages and withstands the rigor of transport and handling.
Primary packaging net weight	From 10 ml to 50 ml.
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"
- CODEX CAC/GL 24 -1997: General Guidelines for use of the term "Halal".