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|  | UN RATIONS STANDARD | DATE: 31/08/2018 |
| | SPICE SAFFRON POWDERED | ED No: 04 |
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1. PRODUCT NAME

SPICE SAFFRON POWDERED

| PRODUCT RISK | | |
|--------------|--------|------|
| LOW | MEDIUM | HIGH |

2. DESCRIPTION

Saffron powder obtained by crushing whole and cut dried filaments of *Crocus sativus* L.



3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Saffron of *Crocus sativus* L.

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/TS 3632-1:2003
- 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, max. | 10 % (m/m) max. |
| Total ash, % (m/m) max., on dry basis | 6.0 % (m/m) max. |
| Acid-insoluble ash, on dry basis | 1% (m/m) |
| Soluble extract in cold water (mass fraction), | 65 % max. |
| Artificial water-soluble acid colourants | Absent |

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7. PHYSICAL CRITERIA

| PARAMETER | LIMITS |
|----------------------------|--|
| Odour or flavour | Fresh and pungent, characteristic of saffron |
| Colour | Red/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 | 310 Kcal |

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 integrity of the primary packages, and withstands the rigor of transport and handling. |
| Primary packaging net weight | From 5 g to 10 g |
| 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"