



UN RATIONS STANDARD

DATE: 31/08/2018

TEA INSTANT ICED MIX SWEETENED

ED No: 03

CODE: UNSTD-COM 2169

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1. PRODUCT NAME

TEA INSTANT ICED MIX SWEETENED

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



It is an extract processed from leaves, buds and tender stems of varieties of the *Camellia sinensis* or *Thea sinensis* species known to be suitable for making tea for consumption as a beverage. The extract is processed into powder form and is sweetened.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Camellia sinensis or *Thea sinensis* leaves, buds and tender stems and sweetener.

3.2. OTHER PERMITTED INGREDIENTS

Iced tea powder may contain ingredients such as, but not limited to, carbohydrate bulking agent, antioxidants, food acidulants, anti-caking agents, emulsifiers, nutritional and dietary supplements, sodium citrate buffer and flavourings as permitted (Codex General Standard for Food Additives [GSFA] Database).

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

Moisture 0.7%

Titrateable acidity 2.2%

Carbohydrate bulking agent Shall be either malto-dextrin or corn syrupsolids.

QUALITY PARAMETERS

MAXIMUM LIMITS

N/A



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7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Colour	The product shall possess a typical light brown colour and shall be uniform in colour.
Appearance	The tea mix shall have a uniform distribution of ingredients with no aggregation of individual ingredients.
Aroma and odour	The aroma shall be sweet, fresh and free from obnoxious or foreign odours. The tea mix shall have an odour characteristic of the flavour specified in the mix.
Foreign material	The finished product shall be clean, sound, wholesome.
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
Energy	368 Kcal
Carbohydrates	95 g
Protein	0 g
Fat	0 g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade biodegradable plastic, sealed or equivalent packaging material that maintains the product's organoleptic qualities and sanitary integrity. Able to withstand the rigors of transport and handling
Secondary packaging	Corrugated paper box or equivalent packing that protects integrity of the primary packages, and withstands the rigors of transport and handling.
Primary packaging net weight	From 100g to 500g.
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"