



# UN RATIONS STANDARD

DATE: 31/08/2018

## POPPADOMS

ED No: 02

CODE: UNSTD-COM 2158

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### 1. PRODUCT NAME

POPPADOMS

#### PRODUCT RISK

LOW

MEDIUM

HIGH

### 2. DESCRIPTION



Poppadom is made from soaked rice flour, black gram or cow pea flour, mixed with salt and spices, and formed into flat cakes (“thin circular discs”) with . It’s should be from 5 cm to 25 cm diameter and between 0.3 and 1.2mm thick.

### 3. INGREDIENTS

#### 3.1. ESSENTIAL INGREDIENTS

Ground rice, Gram flour (chickpeas, urad dal or chana dal...), Cornflour( cornstarch ), sunflower oil for greasing, salt.

#### 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. CHEMICALCRITERIA

#### SAFETY PARAMETERS

#### MAXIMUM LIMITS

Moisture content (max)

13%

#### QUALITY PARAMETERS

#### MAXIMUM LIMITS

N/A

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## 7. PHYSICAL CRITERIA

PARAMETER	
Appearance and colour	Poppadom shall be light brown.
Flavour and Odour	Poppadom shall be free from foreign odours and flavours such as, but not limited to, scorched, stale, and rancid. Poppadoms should be free from broken or frayed edges.
Foreign material	The product shall be clean, sound, wholesome and free from insect infestation and any foreign material and fungal growth
Storage and Transportation	Ambient

## 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	400 Kcal

## 10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade polyethylene 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 packing that protects integrity of the primary packages, and withstands the rigors of transport and handling.
Primary packaging net weight	250g to 600g
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"