

	<b>UN RATIONS STANDARD</b>	DATE: 31/08/2018
	<b>TEA MINT MOROCCAN</b>	ED No: 02
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1. PRODUCT NAME

TEA MINT MOROCCAN

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Moroccan mint tea is a green tea with mint leaves, made by steeping green tea with spearmint leaves. It contains caffeine.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

100% Green tea, spearmint leaves

3.2. OTHER PERMITTED INGREDIENTS

N/A

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

QUALITY PARAMETERS

MAXIMUM LIMITS

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## 7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Appearance and colour	The tea shall be fully dry, uniform in color, clean and sound. The leaf size shall be relatively small spearmint leaves broken, or blend of these.
Odour or flavour	The aroma from dry Moroccan tea shall be fresh and free from obnoxious or foreign odours and have no taint. The infused leaf shall be bright, uniform in color and possess a sweet fresh odor.
Defects	The tea shall be free from sticks, stems, stalks and any extraneous matter.
Foreign matter	Shall have no foreign matter.
Storage and Transportation	Ambient

## 8. CONTAMINANTS

- 8.1. Tea, Yerba Mate 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	Food grade paper 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	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"