



UN RATIONS STANDARD

DATE: 31/08/2018

MARGARINE FROZEN

ED No: 02

CODE: UNSTD-COM 3121

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1. PRODUCT NAME

MARGARINE FROZEN

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Margarine is a food in the form of a plastic or fluid emulsion, which is mainly of the type water/oil, produced principally from edible fats and oils, which are not mainly derived from milk. Trans-Fat or limited to WHO recommendations

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Edible oils and edible fats generally obtained from vegetable sources, water, salt and no trans fats

3.2. OTHER PERMITTED INGREDIENTS

The following may also be added to Margarine: Vitamin A and its esters, Vitamin D. Vitamin E and its esters; other vitamins, sodium chloride, colour, flavour.

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

QUALITY PARAMETERS

MAXIMUM LIMITS

Fat content	≥80% (min)
Water content	16% (max)
Salt	1.75 -2.0%

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7. PHYSICAL CRITERIA

PARAMETER	
Appearance and colour	Uniform, light to medium yellow colour.
Odour or flavour	Appropriate to the product.
Texture	Smooth, firm and homogeneous.
Foreign matter	Shall have no foreign matter.
Storage and Transportation	≤ -18°C

8. CONTAMINANTS

The products 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).

9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	723 Calories
Fats	81.1 g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade can/plastic container 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 rigor of transport and handling.
Primary packaging net weight	250 g to 500 g
Warranty at delivery location	4 months

11. LABELLING

11.1. UNSTD-GEN-02 “UN Product Labelling”

12. OTHER REQUIREMENTS

- 12.1. CODEX-STAN 256/2007 – Standard for fat spreads and blended spreads.
- 12.2. UNSTD-GEN-03: “UN Inspection”
- 12.3. UNSTD-GEN-04: “UN Certification”