

	<b>UN RATIONS STANDARD</b>	DATE: 31/08/2018
	<b>VEGETABLE GARI CASSAVA</b>	ED No: 03
	<b>CODE: UNSTD-COM 4234</b>	Page: 1 of 2

## 1. PRODUCT NAME

VEGETABLE GARI CASSAVA FRESH

### PRODUCT RISK

LOW

MEDIUM

HIGH

## 2. DESCRIPTION

Gari is a finished product obtained by artisanal or industrial processing of cassava tubers (*Manihot esculenta Crantz*). The processing consists of peeling, washing and grating of the tubers, followed by fermentation, pressing, fragmentation, granulation, drying if necessary, sifting and suitable heat treatment. Gari is presented as flour of variable granule size.

## 3. INGREDIENTS

### ESSENTIAL INGREDIENTS

Gari cassava

### 3.1. OTHER PERMITTED INGREDIENTS

## 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. CODEX STAN 151-1989 CODEX STANDARD FOR GARI

## 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	≤12 % (w/w)
Total acidity	0.6 – 1.0 % (as lactic acid)
Crude fibre (max)	2.0 %
Ash (max)	2.75 %

### QUALITY PARAMETERS

### MAXIMUM LIMITS

N/A

## 7. PHYSICAL CRITERIA

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PARAMETER	LIMITS
Appearance and colour	Appropriate to the product.
Odour or flavour	Gari cassava shall be free from rotting, foreign smell and/or taste, fungal damage or desiccation.
Texture	Appropriate to the product.
Foreign matter	Shall have no foreign matter.
Storage and Transportation	Ambient temperature

## 8. CONTAMINANTS

8.1. 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	160 Kcal

## 10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Shall be wrapped and packed in food grade polyethylene recyclable /biodegradable that maintains the integrity of the product and withstands the rigors 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.
Pack Size	From 1 Kg to 2.5 Kg
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"