



## UN RATIONS STANDARD

DATE: 31/08/2018

HERB BAY LEAF WHOLE

ED No: 04

CODE: UNSTD-COM 4140

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### 1. PRODUCT NAME

HERB BAY LEAF WHOLE

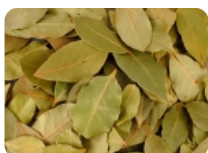
#### PRODUCT RISK

LOW

MEDIUM

HIGH

### 2. DESCRIPTION



Dried herb bay leaf whole of *Laurus nobilis* L.

### 3. INGREDIENTS

#### 3.1. ESSENTIAL INGREDIENTS

Dried herb bay leaf whole that has been processed (cleaning, preparation, grading, etc.) by the producing country before being exported, and that conforms to the requirements of this International Standard

#### 3.2. OTHER PERMITTED INGREDIENTS

None permitted

### 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. CAC/RCP 42 - 1995 Code of Hygienic Practice for Spices and Dried Aromatic Plants

### 5. MICROBIOLOGICAL CRITERIA

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.

#### FOOD SAFETY PARAMETERS

#### MAXIMUM LIMITS

### 6. CHEMICAL CRITERIA

#### SAFETY PARAMETERS

#### MAXIMUM LIMITS

Agrochemical/Pesticide Residues	Codex Maximum Residue Limits (MRLs)
Moisture content max.	6% (m/m)
Total ash	4% (m/m)
Ash insoluble in hydrochloric acid, max.	2% (m/m)
Volatile oil, ml/100 g, on dry basis, min.	1.8 %



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#### QUALITY PARAMETERS

#### MAXIMUM LIMITS

### 7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Odour or flavour	Aromatic, fragrant, flavor characteristic of bay leaves.
Colour	Light greyish green to olive green
Foreign matter	Not more than 1% (by mass). Free from yellow or brown leaf, and from dust and fine particles. Free from living insects and moulds growth, and shall be practically free from dead insects, insect fragments and rodent contamination.
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	313 Kcal
Carbohydrates	75 g
Protein	7.6 g
Fat	8.4 g

### 10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade polyethylene or equivalent recyclable/biodegradable packing material that maintains the product's organoleptic qualities and sanitary integrity. Must withstand the rigor of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects the integrity of the primary packages, and withstands the rigor of transport and handling.
Primary packaging net weight	From 50 g to 100 g
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"