



UN RATIONS STANDARD

DATE: 31/08/2018

SPICE TARRAGON GROUND

ED No: 04

CODE: UNSTD-COM 4201

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**1. PRODUCT NAME**

SPICE TARRAGON GROUND

**PRODUCT RISK**

LOW

MEDIUM

HIGH

**2. DESCRIPTION**

Dehydrated tarragon (*Artemisia dracunculus Linnaeus*) (methylchavicol type) in the ground form.



**3. INGREDIENTS**

**3.1. ESSENTIAL INGREDIENTS**

Dehydrated tarragon (*Artemisia dracunculus Linnaeus*) (methylchavicol type) ground

**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
- 4.3. ISO 7926:1991

**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**

Agrochemicals/Pesticides residues

CODEX MRLs

**QUALITY PARAMETERS**

**MAXIMUM LIMITS**

Moisture content, max.

7-8 % (m/m), max.

Total ash, % (m/m) max., on dry basis

12% (w/w), on dry basis, max.

Acid-insoluble ash, on dry basis

1.5% (m/m), on dry matter basis, max.

Volatile oil content

0.5% (ml/100 g), on dry basis, min.

**7. PHYSICAL CRITERIA**

**PARAMETER**

**LIMITS**

Odour or flavour

Pungent, aromatic characteristic of tarragon



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Colour	Pale green to grey-green
Foreign matter	Free from musty/foreign odour, living and dead insects, insect fragments, moulds, foreign vegetable matter including material of animal and mineral origin and any other contaminants.
Storage and Transportation	Ambient temperature

## 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	295Kcal

## 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.
Secondary packaging	Must withstand the rigor of transport and handling. Corrugated paper box or packing that protects integrity of the primary packages, and withstands the rigors of transport and handling.
Primary packaging net weight	From 50g to 100g
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"