



UN RATIONS STANDARD

DATE: 31/08/2018

CEREALS CORNFLAKES

ED No: 03

CODE: UNSTD-COM 2128

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1. PRODUCT NAME

CEREALS CORNFLAKES

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Corn flakes are a popular breakfast cereal processed from corn, by flaking, partially drying and toasting, suitable for human consumption without further cooking. It is classified as a "Ready-To-Eat- Cereal".

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Milled corn, sugar, salt, flavoring.

3.2. OTHER PERMITTED INGREDIENTS

Corn flakes may contain ingredients such as, Iron, niacinamide, sodium ascorbate, vitamin A, B1, B2, B6, B12, D, Vitamin E, preservatives, mold inhibitors and other additives as permitted (Codex General Standard for Food Additives [GSFA] database).

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 192-195/11-2010: General standards for additives.
- 4.3. CODEX "CAC/RCP 51-2003, Code of Practice for the Prevention and Reduction of Mycotoxin Contamination in Cereals.

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

QUALITY PARAMETERS

MAXIMUM LIMITS

Moisture Content	<4.0 % (m/m)
Protein (N x 6.25) (Min)	8.0 % (m/m)
Total fat	0.5 % (m/m)
Total Ash (Max)	2.0 %
Total fibre (Min)	3.0 %



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7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Odour	Cornflakes shall be free from rancid, musty and other objectionable odour;
Flavour	Shall have a good characteristic flavour;
Colour	The color shall be uniform, light, golden yellow;
Foreign matter	Shall have no evidence of foreign material.
Storage and Transportation	Ambient

8. CONTAMINANTS

- 8.1. The product 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
Energy	376 Kcal
Carbohydrates	85.5 g
Protein	7.5 g
Fat	0.4 g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade biodegradable plastic, heat sealed or equivalent packaging material that maintains the integrity and organoleptic qualities of the product and withstands the rigors of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects the integrity of the primary packages and withstands the rigors of transport and handling.
Primary packaging net weight	From 400 g to 1Kg.
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"