



UN RATIIONS STANDARD

DATE: 31/08/2018

TAPIOCA

ED No: 03

CODE: UNSTD-COM 3160

Page: 1 of 2

1. PRODUCT NAME

TAPIOCA

PRODUCT RISK

LOW	MEDIUM	HIGH
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2. DESCRIPTION



Tapioca is a starch extracted from the root of the plant species *Manihot esculenta Crantz* of the *Euphorbiaceae* family.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Tapioca

3.2. OTHER PERMITTED INGREDIENTS

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

Moisture Content (Max)	11% (m/m basis)
Crude fibre (Max)	0.9 % (m/m basis)
Ash (Max)	0.11% (m/m basis)
Hydrocyanic acid content	10 mg/Kg

QUALITY PARAMETERS

MAXIMUM LIMITS



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Page: 1 of 2

7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Texture	Starch grains
Odour and flavour	Odorless
Colour	White
Foreign matter	The product shall be free from foreign matter.
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

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	358 Kcal
Protein	0.2 g
Carbohydrates	88.7 g
Fat:	0.02g

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 500 g to 1 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"