



## UN RATIIONS STANDARD

DATE: 31/08/2018

### COUSCOUS

ED No: 02

CODE: UNSTD-COM 2142

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#### 1. PRODUCT NAME

COUSCOUS

#### PRODUCT RISK

LOW

MEDIUM

HIGH

#### 2. DESCRIPTION



Couscous is a product prepared from durum wheat semolina (*Triticum durum*) the elements of which are bound by adding portable water and which has undergone physical treatment such as cooking and drying. It is prepared from a mixture of coarse and fine semolina, but may also be prepared from "coarse medium" semolina.

#### 3. INGREDIENTS

##### 3.1. ESSENTIAL INGREDIENTS

Semolina proportion in the mixture intended for the preparation of couscous are:- 20-30% for fine semolina- 70-80% for coarse semolina.

Coarse medium semolina is semolina obtained from a mixture of:- 25-30% for coarse semolina- 70-75% for medium semol.

##### 3.2. OTHER PERMITTED INGREDIENTS

No food additives shall be added.

#### 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 202-1995 CODEX STANDARD FOR COUSCOUS

#### 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. CHEMICALCRITERIA

##### SAFETY PARAMETERS


##### MAXIMUM LIMITS

Moisture content (Max)	9.0 % (m/m)
Ash (Max)	1.1%
Granularity (Min-Max)	630 -2000 microns with a tolerance of 6%
Aflatoxin	Total: <10 ppb, B1: <5ppb

##### QUALITY PARAMETERS

##### MAXIMUM LIMITS

#### 7. PHYSICAL CRITERIA

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PARAMETER	LIMITS
Appearance and colour	Yellowish, with a grain appearance;
Odour and flavour	Shall have no stale, rancid or “rope” or “mouldy” odour; shall possess a natural milled semolina aroma;
Texture	Grain texture
Foreign matter	Shall be free from heavy metals in amounts which may present a hazard to human health. and free from filth (impurities of animal origin including dead insects).
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	77 g
Protein	13.0 g
Fat	1.0 g

## 10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade plastic sealed or equivalent recyclable/biodegradable packaging that maintains the integrity, sanitary and organoleptic qualities of the product and withstands the rigor 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.
Primary packaging net weight	From 500g to 3Kg
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”