

	<b>UN RATIIONS STANDARD</b>	DATE: 31/08/2018
	<b>SPICE GINGER GROUND</b>	ED No: 04
	<b>CODE: UNSTD-COM 4183</b>	Page: 1 of 2

**1. PRODUCT NAME**

SPICE GINGER POWDER

PRODUCT RISK		
LOW	MEDIUM	HIGH

**2. DESCRIPTION**



Ginger (*Zingiber officinale Roscoe*) ground

**3. INGREDIENTS**

**3.1. ESSENTIAL INGREDIENTS**

Dried, peeled rhizome of ginger, *Zingiber officinale Roscoe*.

**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 1003:2008

**5. MICROBIOLOGICAL CRITERIA**

FOOD SAFETY PARAMETERS	MAXIMUM LIMITS
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- 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
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Agrochemicals/Pesticides residues	CODEX MRLs
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QUALITY PARAMETERS	MAXIMUM LIMITS
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Moisture content on dry basis: ground	10.0 % (m/m)
Total ash on dry basis,	8.0% (m/m)
Acid-insoluble ash on dry basis,	1.5 % mass fraction
Volatile oil content on dry basis: ground,	1.0% mass min fraction
Calcium (as oxide) on dry basis: unbleached,	1.1 % mass fraction

**7. PHYSICAL CRITERIA**

PARAMETER	LIMITS
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Odour or flavour	Slightly sharp, pungent, fresh, ginger odour
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Colour	yellowish-white
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	335Kcal

## 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 the integrity of the primary packages, and withstands the rigor of transport and handling.
Primary packaging net weight	From 50g to 100g
Warranty at delivery location	4 Months

## 11. LABELLING

- UNSTD-GEN-02 "UN Product Labelling"

## 12. OTHER REQUIREMENTS

- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"