



UN RATIONS STANDARD

DATE: 31/08/2018

CEREALS RICE BASED PUFFED

ED No: 03

CODE: UNSTD-COM 2132

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1. PRODUCT NAME

CEREALS RICE BASED PUFFED

PRODUCT RISK

LOW

MEDIUM

HIGH

2.



Puffed rice is a ready-to-eat breakfast cereal that is processed by cooking rice and subjecting it to a sudden large pressure drop, which forces the rice to expand or puff

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Whole rice grains, sugar

3.2. OTHER PERMITTED INGREDIENTS

Barley malt extract, salt, tocopherols, niacin, thiamine, calcium, preservatives, mould inhibitors and other additives.

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

SAFETY PARAMETERS

MAXIMUM LIMITS

N/A

QUALITY PARAMETERS

MAXIMUM LIMITS

Moisture Content	3.0%
Protein (N x 6.25) (Min)	7.0%
Total fat	1.0%
Total Ash (Max)	2.0%
Total fibre (Min)	1.4%
Acid Insoluble Ash	0.2%

7. PHYSICAL CRITERIA



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PARAMETER	LIMITS
Heavy Metals	Cereals, rice based puffed shall be free from heavy metals in amounts which may represent a hazard to human health.
Pesticides	Pesticide residue limits shall be in accordance with limits established by Codex Alimentarius Commission for this product.
Mycotoxins	The product shall comply with maximum mycotoxins limits established by Codex Alimentarius Commission.
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	383 Kcal
Carbohydrates	87.0 g
Protein	7.0 g
Fat	1.0 g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade biodegradable plastic, can 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 integrity of the primary packages and withstands the rigors of transport and handling.
Primary packaging net weight	From 400g 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"