



UN RATIONS STANDARD

DATE: 31/08/2018

SHORTENING FROZEN

ED No: 02

CODE: UNSTD-COM 3152

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1. PRODUCT NAME

SHORTENING FROZEN

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Shortening is vegetable fat or oil or a blend, used in baking/cooking, semi solid at room temperature and may be processed by hydrogenation and esterification, then frozen and maintained at $\leq -18^{\circ}\text{C}$.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Shortening is made from vegetable oil or fat or a combination.

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.
- 4.2. CODEX-STAN 19-1981, Rev. 2-1999 "Edible fats and oils not covered by individual standards"

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

Copper (Cu)

0.1 mg/kg

Soap content

0.005% m/m

QUALITY PARAMETERS

MAXIMUM LIMITS

Matter volatile at 105°C

0.2% m/m

Insoluble impurities

0.05% m/m

Soap content

0.005% m/m



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Iron (Fe)	2.5mg/kg
Copper (Cu)	0.1 mg/kg
Acid value	0.6 mg KOH/g Oil
Peroxide value	Up to 10 milliequivalent of active oxygen /kg oil

7. PHYSICAL CRITERIA

PARAMETER

Appearance and colour	Uniform, white to light yellow colour.
Odour or flavour	Appropriate to the product.
Texture	Semi-solid, tickier than oil but thinner than margarine.
Foreign matter	Shall have no foreign matter.
Storage and transportation	≤-18°C

8. CONTAMINANTS

QUALITY PARAMETERS

MAXIMUM LIMITS

Lead (Pb)	0.1 mg/kg
Arsenic (As)	0.1 mg/kg

The products 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).

9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS

AMOUNT PER 100 g OF PRODUCT

Energy	884 Kcal
Fats	100 g

10. PACKAGING

PARAMETER

LIMITS

Primary packaging

Food grade paper 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 the integrity of the primary packages and withstands the rigor of transport and handling.

Primary packaging net weight

250 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"