



UN RATIONS STANDARD

DATE: 31/08/2018

SPICE GARLIC POWDER

ED No: 04

CODE: UNSTD-COM 4182

Page: 1 of 2

1. PRODUCT NAME

SPICE GARLIC POWDER

PRODUCT RISK

LOW	MEDIUM	HIGH
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2. DESCRIPTION



This International Standard specifies requirements for dehydrated garlic (*Allium sativum* L.) powder form/ Garlic powder from the cloves of garlic cultivars (*Allium sativum* L.) without any bleaching or precooking, sound, free from mould, disease, soil, outer skins, stems, leaves, roots, scorched, toasted and baked particles.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Garlic powder

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 88292:1993

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

Agrochemicals/Pesticides residues CODEX MRLs

QUALITY PARAMETERS MAXIMUM LIMITS

Moisture content	6.5% (m/m)
Acid-insoluble ash,	0.5% (m/m)
Volatile organic sulfur compounds content, on dry basis, min.	0.3% (m/m)
Total ash,	3.5% (m/m)
Cold-water-soluble extract, on dry basis,	70-90% (m/m)

7. PHYSICAL CRITERIA

PARAMETER LIMITS

Odour or flavour	Characteristic garlic odour and flavour, strong and aromatic. Free from foreign and off odours.
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	UN RATIONS STANDARD	DATE: 31/08/2018
	SPICE GARLIC POWDER	ED No: 04
	CODE: UNSTD-COM 4182	Page: 2 of 2

Colour	Between white and pale cream
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	331Kcal

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 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"