



UN RATIONS STANDARD

DATE: 31/08/2018

ALMOND POWDER

ED No: 03

CODE: UNSTD-COM 4101

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1. PRODUCT NAME

ALMOND POWDER

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Almond powder is powder made from ground sweet almonds intended for human consumption. The powder is used in cooking.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Almonds

Almond flour is not permitted.

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.

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

QUALITY PARAMETERS

MAXIMUM LIMITS

N/A



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7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Colour	Yellowish powder
Impurities	Shall be free from any impurities.
Flavour and odour	Shall be free from abnormal flavour and rancid odour; shall be clean, wholesome. Shall have a sweet aroma of almonds.
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).

9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	575 Kcal
Carbohydrates	21.7g
Protein	21.2g
Fat	49.4g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade polyethylene or equivalent recyclable/biodegradable packaging material that shall be able to maintain 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 integrity of the primary packages, and withstands the rigor of transport and handling.
Primary packaging net weight	From 100g to 250 g.
Warranty at delivery location	4 months

11. LABELLING

- UNSTD-GEN-02 "UN Product Labelling"

12. OTHER REQUIREMENTS



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