



UN RATIONS STANDARD

DATE: 31/08/2018

SPICE ANISEED WHOLE

ED No: 04

CODE: UNSTD-COM 4167

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1. PRODUCT NAME

SPICE ANISEED WHOLE

PRODUCT RISK

LOW	MEDIUM	HIGH
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2. DESCRIPTION



Whole aniseed (*Pimpinella anisum Linnaeus*).

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Aniseed mature fruit of *Pimpinella anisum Linnaeus*

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. ISO 7386-1984
- 4.3. C AC/RCP 42 – 1995: Code of Hygienic Practice for Spices and Dried Aromatic Plants

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	10% (m/m) max.
Total ash	7.0% (m/m), on dry basis, max.
Acid insoluble ash	2.5% (m/m), on dry basis, max.
Volatile oil content	2.0-2.5 ml/100 g, on dry basis, min.

7. PHYSICAL CRITERIA

PARAMETER

LIMITS

Odour or flavour	Aromatic, characteristic of aniseed
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Colour	Greyish-green to grayish-brown
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	337 Kcal

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"