



UN RATIONS STANDARD

DATE: 31/08/2018

HERB MARJORAM DRIED

ED No: 03

CODE: UNSTD-COM 4143

Page: 1 of 2

1. PRODUCT NAME

HERB MARJORAM DRIED

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Dried sweet marjoram (*Origanum majorana* L.) obtained from any cultivar of the species *Origanum majorana* L., of the family *Lamiaceae* both as bunches (bouquets) and as rubbed. The stems are of square section, erect and branching. The leaves are 2 mm to 5 mm in length. The leaves are opposite, oblong, ovate, blunt and hairy on both surfaces. The purplish or white flowers have spoon-shaped bracts and are gathered as oblong spikelets in clusters at the end of the stalks.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Marjoram as described

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

5. MICROBIOLOGICAL CRITERIA

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
Agrochemical/Pesticide Residues	Codex Maximum Residue Limits (MRLs)
Moisture content max.	8% (m/m)
Total ash	13% (m/m)
Ash insoluble in hydrochloric acid, max.	4% (m/m)
Volatile oil, ml/100 g, on dry basis, min.	0.6ml
QUALITY PARAMETERS	MAXIMUM LIMITS
N/A	



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Page: 2 of 2

7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Storage and Transportation	Ambient temperature
Odour or flavour	Aromatic flavour, odour is rustic, warm, and free from foreign odour/ mustiness
Colour	Grayish
Foreign matter	Not exceed 1 % (m/m) in rubbed marjoram and 3 % (m/m) in bouquets. Spice Marjoram shall be free from any foreign odour or flavour and especially from mustiness. Free from living insects and moulds growth, and free from dead insects, insect fragments and rodent contamination.

8. CONTAMINANTS

8.1. 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	271 Kcal
Carbohydrates	60.6 g
Protein	12.7 g
Fat	7.1 g

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 50 g to 100 g
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"