



<b>UN RATIONS STANDARD</b>	DATE: 31/08/2018
<b>HERB BASIL DRIED</b>	ED No: 04
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**1. PRODUCT NAME**  
HERB BASIL DRIED

PRODUCT RISK		
LOW	MEDIUM	HIGH

**2. DESCRIPTION**



Herb basil dried consists of the leaves of the annual species *Ocimum basilicum* L., belonging to the family *Lamiaceae*, collected just before flowering then dried.

**3. INGREDIENTS**

**3.1. ESSENTIAL INGREDIENTS**

Dried Basil leaves

**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 11163:1995
- 4.3. C AC/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. CHEMICALCRITERIA**

SAFETY PARAMETERS	MAXIMUM LIMITS
Agrochemical/Pesticide Residues	Codex Maximum Residue Limits (MRLs)
Moisture content max.	12% (m/m)
Total ash	16% (m/m)
Ash insoluble in hydrochloric acid, max.	2% (m/m)
Volatile oil, ml/100 g, on dry basis, min.	0.3ml



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#### QUALITY PARAMETERS

#### MAXIMUM LIMITS

N/A

### 7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Odour or flavour	Characteristic of basil Greyish
Colour	green
Foreign matter	Not to exceed 1 % (m/m)
Storage and Transportation	Ambient temperature

### 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	233 Kcal
Protein	22.98 g
Carbohydrate	47.75 g
Fat	4.07 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. Should withstand the rigors of transport and handling.
Secondary packaging	Corrugated paper box or packaging that protects the integrity of the primary packages, and withstands the rigors 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"