



UN RATIONS STANDARD

DATE: 31/08/2018

HERB THYME DRIED

ED No: 04

CODE: UNSTD-COM 4149

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1. PRODUCT NAME

HERB THYME DRIED

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Dried thyme herbs are leaves of the species (*Thymus vulgaris*) belonging to the family *Lamiaceae*, collected before flowering then dried.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Dried Thyme

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. C AC/RCP 42 - 1995 Code of Hygienic Practice for Spices and Dried Aromatic Plants
- 4.3. ISO 6754: 1996.

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).	8.0% (m/m)
Total ash	12% (m/m)
Ash insoluble in hydrochloric acid, max.	3.5% (m/m)
Volatile oil, ml/100 g, on dry basis, min.	1 %
QUALITY PARAMETERS	MAXIMUM LIMITS



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7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Storage and Transportation	Ambient temperature
Odour or flavour	Characteristic of thyme
Colour	Pale green to grey-green
Foreign matter	Not more than 1% (by mass). Free from yellow or brown leaf, and from dust and fine particles. Free from living insects and moulds growth, and shall be practically 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	276 Kcal
Carbohydrates	64 g
Protein	9.1 g
Fat	7.4 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.
Secondary packaging	Must withstand the rigor of transport and handling. 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



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