

	UN RATIONS STANDARD		DATE: 31/08/2018
	SPICE CLOVES WHOLE		ED No: 04
	CODE: UNSTD-COM 4174		Page: 1 of 2

1. PRODUCT NAME

SPICE CLOVES WHOLE

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Whole cloves *Syzygium aromaticum* L, floral bud, harvested before blooming, and dried.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Whole cloves

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 2254:2004
- 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
<ul style="list-style-type: none"> 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% (mass fraction) max.
Volatile oils	15-17% (mass fraction) on dry basis, min.

7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Odour or flavour	Strong aromatic, spicy odour, characteristic flavor of cloves
Colour	Reddish-brown to blackish-brown
Foreign matter	Free from musty/foreign odour, living and dead insects, insect fragments, moulds, foreign vegetable

	UN RATIONS STANDARD	DATE: 31/08/2018
	SPICE CLOVES WHOLE	ED No: 04
	CODE: UNSTD-COM 4174	Page: 2 of 2

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	274 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 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"