



# UN RATIONS STANDARD

DATE: 31/08/2018

HERB OREGANO DRIED

ED No: 03

CODE: UNSTD-COM 4144

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## 1. PRODUCT NAME

HERB OREGANO DRIED

### PRODUCT RISK

LOW

MEDIUM

HIGH

## 2. DESCRIPTION



Dried oregano (*Origanum vulgare*) is an important culinary herb used for the flavor of its leaves, which can be more flavorful when dried than fresh. Good quality oregano has a pungency that numbs the tongue.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

Dried Oregano

### 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 7925: 1999

## 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.	10 % (m/m)
Total ash	8% (m/m)
Volatile oil, ml/100 g, on dry basis, min.	2ml
Ash insoluble in hydrochloric acid, max.	2.0 %



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#### QUALITY PARAMETERS

#### MAXIMUM LIMITS

N/A

### 7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Storage and Transportation	Ambient temperature
Odour or flavour	Aromatic, fragrant, warm, pungent and slightly bitter taste, which can vary in intensity.
Colour	Light grayish green to olive 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	265 Kcal
Carbohydrates	68.9g
Protein	9 g
Fat	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. 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 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"