	UN RATIONS STANDARD	DATE: 01/08/2016
	FLOUR PLANTAIN	ED No: 02
	CODE: UNSTD-COM 2147	Page: 1 of 2

1. PRODUCT NAME

FLOUR PLANTAIN

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



The product is prepared from fresh, peeled edible plantain pieces that are precooked and dried. The dried product is milled, sifted to separate the fiber.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Plantains

3.2. OTHER PERMITTED INGREDIENTS

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.

5. MICROBIOLOGICAL CRITERIA

FOOD SAFETY PARAMETERS

MAXIMUM LIMITS

- 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

QUALITY PARAMETERS

MAXIMUM LIMITS

Moisture Content	8.0% (dry matter basis)
Crude Ash	2.0 % (dry matter basis)
Crude fiber	1.3% (dry matter basis)
Acid insoluble ash	0.05 % (dry matter basis)
Hydrocyanic acid content	2.0 (mg/kg)

7. PHYSICAL CRITERIA

	UN RATIONS STANDARD		DATE: 01/08/2016
	FLOUR PLANTAIN		ED No: 02
	CODE: UNSTD-COM 2147		Page: 1 of 2

PARAMETER	LIMITS
Texture	Fine powder.
Odour	Free from abnormal odours.
Colour	Pale yellow.
Foreign matter	Free from foreign matter including any filth and live or dead insects.

8. CONTAMINANTS

8.1. The product shall comply with maximum residue limits established by Codex Alimentarius (See: CAC / MRL: 2009 Maximum residue Limits (MRLS) for pesticides).

PARAMETER	MAXIMUM LIMITS
Heavy Metals	0.1 mg/kg
Lead (Pb)	0.1 mg/kg
Arsenic (As)	0.4 mg/kg
Copper (Cu)	

9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	291 Kcal
Carbohydrates	70 g
Protein	3.3 g
Fat	0.2 g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade plastic sealed or equivalent packing that maintains the integrity, sanitary and organoleptic qualities of the product and withstands 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	Up to 5Kg.
Warranty at delivery location	2 Months.

11. LABELLING

11.1. UNSTD-GEN-02 "UN Product Labelling"

12. OTHER REQUIREMENTS

12.1. UNSTD-GEN-03: "UN Inspection"

12.2. UNSTD-GEN-04: "UN Certification"