

	<b>UN RATIONS STANDARD</b>	DATE: 01/08/2016
	<b>HERB DILL DRIED</b>	ED No: 02
	<b>CODE: UNSTD-COM 4142</b>	Page: 1 of 2

**1. PRODUCT NAME**

HERB DILL DRIED

PRODUCT RISK		
LOW	MEDIUM	HIGH

**2. DESCRIPTION**



Dill herb, genus *Anethum*, species *Anethum graveolens*, of *Apiaceae* family that has been processed and dried.

**3. INGREDIENTS**

**3.1. ESSENTIAL INGREDIENTS**

Dill Herb

**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. CHEMICAL CRITERIA**

SAFETY PARAMETERS	MAXIMUM LIMITS
Agrochemical/Pesticide Residues	Codex Maximum Residue Limits (MRLs)
Moisture content max.	8% (m/m)
Total ash	13% (m/m)
Ash insoluble in hydrochloric acid, max.	2% (m/m)
Volatile oil, ml/100 g, on dry basis, min.	0.3ml
QUALITY PARAMETERS	MAXIMUM LIMITS
N/A	

**7. PHYSICAL CRITERIA**

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PARAMETER	LIMITS
Storage Temperature	30°C
Odour or flavour	Characteristic of fresh product
Colour	Light brownish yellow to pale brown
Foreign matter	Not to exceed 1 % (m/m)

## 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	253 Kcal
Protein	19.96 g
Carbohydrate	55.82 g
Fat	4.36 g

## 10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade polyethylene or equivalent packing material that maintains product's organoleptic qualities and sanitary integrity. Able to withstand the rigors of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages, and withstands the rigors of transport and handling.
Primary packaging net weight	Up to 250g
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"