

| | | |
|--|-----------------------------|------------------|
|  | UN RATIONS STANDARD | DATE: 01/08/2016 |
| | SPICE CURRY POWDER | ED No: 03 |
| | CODE: UNSTD-COM 4179 | Page: 1 of 2 |

1. PRODUCT NAME

SPICE CURRY POWDER

| PRODUCT RISK | | |
|--------------|--------|------|
| LOW | MEDIUM | HIGH |

2. DESCRIPTION



Curry powder produced from blended spice powders: coriander, fenugreek, turmeric, red pepper and other spices.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Curry powder produced from blended spice powders: coriander, fenugreek, turmeric, red pepper and spices.

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 2253:1999
- 4.3. CAC/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 | 9.0% (mass fraction) max. |
| Ash | 7.0% on dry matter |
| Acid-insoluble ash, | 2.0% (mass fraction), on dry basis, max. |
| Volatile oil content | 0.25ml/100 g on dry basis, min. |

7. PHYSICAL CRITERIA

| PARAMETER | LIMITS |
|-----------|--------|
|-----------|--------|

| | | |
|--|-----------------------------|-------------------------|
|  | UN RATIONS STANDARD | DATE: 01/08/2016 |
| | SPICE CURRY POWDER | ED No: 03 |
| | CODE: UNSTD-COM 4179 | Page: 1 of 2 |

Odour or flavour

Fresh and pungent, characteristic of curry spice.

Colour

Yellow

Foreign matter

Free from musty/foreign odour, living and dead insects, insect fragments, moulds, foreign vegetable matter including material of animal and mineral origin and any other contaminants.

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 | 325Kcal |

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 250 g |
| 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"