

	<b>UN RATIONS STANDARD</b>	DATE: 30/10/2011
	<b>TEA YERBA MATE SOUTH AMERICA</b>	ED No: 01
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**1. PRODUCT NAME**

TEA YERBA MATE SOUTH AMERICA

PRODUCT RISK		
LOW	MEDIUM	HIGH

**2. DESCRIPTION**



Yerba mate or Erva mate (Spanish: yerba mate, Portuguese: erva-mate), Ilex Paraguariensis, is a species of holly (family of Aquifoliaceae) native to subtropical South America in northeastern The traditional organic yerba mate has a distinctly authoritative, green tea, earthy taste.

**3. INGREDIENTS**

**3.1. ESSENTIAL INGREDIENTS**

100% Tea, Yerba Mate, South America

**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**

Moisture 13 %

**QUALITY PARAMETERS**

**MAXIMUM LIMITS**

N/A

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## 7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Appearance and colour	The tea shall be fully dry, uniform in color, clean and sound.
Odour or flavour	The Tea, Yerba Mate shall have, earthy taste, fresh and free from obnoxious or foreign odours and have no taint.
Defects	The tea shall be free from any extraneous matter.
Foreign matter	Shall have no foreign matter.

## 8. CONTAMINANTS

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

8.2. The product shall comply with the Maximum Levels of the Codex general Standard for Contaminants and Toxins in Foods (Codex Stan: 193-1995).

## 9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Caffeine content	0.7-2%
Protein content (min)	0%
Total carbohydrate	13%

## 10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade paper or equivalent packing that maintains the integrity sanitary and organoleptic qualities intact and withstands 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 1Kg.
Warranty at delivery location	4 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"