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|  | <b>UN RATIONS STANDARD</b> | DATE: 30/10/2011 |
|  | TEA MINT MOROCCAN          | ED No: 01        |
|  | CODE: UNSTD-COM 2171       | Page: 1 of 2     |

**1. PRODUCT NAME**

TEA MINT MOROCCAN

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

**2. DESCRIPTION**



Moroccan mint tea is a green tea with mint leaves, made by steeping green tea with spearmint leaves. It contains caffeine.

**3. INGREDIENTS**

**3.1. ESSENTIAL INGREDIENTS**

100% Green tea , Peppermint leaves

**3.2. OTHER PERMITTED INGREDIENTS**

N/A

**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**

|  |                             |                  |
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## 7. PHYSICAL CRITERIA

| PARAMETER             | LIMITS   |
|-----------------------|--|
| Appearance and colour | The tea shall be fully dry, uniform in color, clean and sound. The leaf size shall be relatively small peppermint leaves broken broken, or blend of these.                                     |
| Odour or flavour      | The aroma from dry moroccan tea shall be fresh and free from obnoxious or foreign odours and have no taint. The infused leaf shall be bright, uniform in color and possess a sweet fresh odor. |
| Defects               | The tea shall be free from sticks, stems, stalks and any extraneous matter.  |
| Foreign matter        | Shall have no foreign matter.  |
| Storage               |  |

## 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 |
|-----------|-----------------------------|
| N/A       |                             |

## 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"