	UN RATIONS STANDARD	DATE: 01/08/2016
	VEGETABLE GARI CASSAVA FRESH	ED No: 02
	CODE: UNSTD-COM 4234	Page: 1 of 2

1. PRODUCT NAME

VEGETABLE GARI CASSAVA FRESH

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Gari is a finished product obtained by artisanal or industrial processing of cassava tubers (*Manihot esculenta* Crantz). The processing consists of peeling, washing and grating of the tubers, followed by fermentation, pressing, fragmentation, granulation, drying if necessary, sifting and suitable heat treatment. Gari is presented as flour of variable granule size.

3. INGREDIENTS

ESSENTIAL INGREDIENTS

Gari cassava

3.1. OTHER PERMITTED INGREDIENTS

4. PROCESSING

Processing

- 4.1. CODEX "CAC/RCP 151-1969, Rev. 4-2003; Code of Practice- General Principles of Food Hygiene including annex on HACCP systems and guidelines for application.
- 4.2. CODEX STAN 151-1989 CODEX STANDARD FOR GARI

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	5% (w/w)
Acid insoluble ash (dry basis)	0.05% (w/w)
Acidity of extracted fat (as oleic acid)	1.2% (w/w)

QUALITY PARAMETERS

MAXIMUM LIMITS

N/A

	UN RATIONS STANDARD	DATE: 01/08/2016
	VEGETABLE GARI CASSAVA FRESH	ED No: 02
	CODE: UNSTD-COM 4234	Page: 1 of 2

7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Appearance and colour	Appropriate to the product.
Odour or flavour	Gari cassava shall be free from rotting, foreign smell and/or taste, fungal damage or desiccation.
Texture	Appropriate to the product.
Foreign matter	Shall have no foreign matter.
Storage	Shall be maintained at 30°C during storage and delivery.

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	160 Kcal

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Shall be wrapped and packed in food grade polyethylene that maintains the integrity of the product 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.
Pack Size	Up to 5 Kg
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"