

	<b>UN RATIONS STANDARD</b>	DATE: 30/10/2011
	<b>CUSTARD POWDER FLAVOUR CAMEL</b>	ED No: 01
	<b>CODE: UNSTD-COM 3110</b>	Page: 1 of 2

**1. PRODUCT NAME**

CUSTARD POWDER FLAVOUR CAMEL

PRODUCT RISK		
LOW	MEDIUM	HIGH

**2. DESCRIPTION**



Custard powder is a flavoured corn starch.

**3. INGREDIENTS**

**3.1. ESSENTIAL INGREDIENTS**

Corn starch, caramel flavour

**3.2. OTHER PERMITTED INGREDIENTS**

Food Additives: See Codex General Standard for Food Additives (GSFA) Database and where permitted, only those individual additive(s) indicated for the product shall apply and only within the limits specified.

**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**

QUALITY PARAMETERS	MAXIMUM LIMITS
Moisture content	8 - 10

**7. PHYSICAL CRITERIA**

PARAMETER	
Appearance and colour	White.
Odour or flavour	Appropriate to the product.
Texture	Fine powder.

