

	<b>UN RATIONS STANDARD</b>		DATE: 01/08/2016
	<b>HERB TARRAGON DRIED</b>		ED No: 03
	<b>CODE: UNSTD-COM 4148</b>		Page: 1 of 2

## 1. PRODUCT NAME

HERB TARRAGON DRIED



Dehydrated tarragon (*Artemisia dracunculus* Linnaeus), (methylchavicol type) in ground form.

## PRODUCT RISK

LOW	MEDIUM	HIGH
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## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

Dehydrated tarragon (*Artemisia dracunculus* Linnaeus) (methyl chavicol type) ground

### 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 7926:1991
- 4.3. CAC/RCP 42 - 1995 Code of Hygienic Practice for Spices and Dried Aromatic Plants

## 5. MICROBIOLOGICAL CRITERIA

- 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

8.0 % (m/m), max.

Total ash

12% (w/m), on dry basis, max.

Acid-insoluble ash

1.5% (m/m), on dry basis, max.

Volatile oil

0.5% (ml/100 g), on dry basis, min.


## 7. PHYSICAL CRITERIA

### PARAMETER

### LIMITS

Odour or flavour

Characteristic of tarragon

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Colour	Pale green to grey-green
Foreign matter	Free from musty odour, living insects, moulds, dead insects, insect fragments, rodent, all materials other than tarragon and all other matter of animal, vegetable or mineral origin, and any contamination.

## 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) approximate

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	295 Kcal
Proteins	22.8 g.
Carbohydrates	50.2g.
Fats	7.3 g.

## 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"