

	<b>UN RATIIONS STANDARD</b>	DATE: 01/08/2016
	<b>CUSTARD POWDER FLAVOUR EGG</b>	ED No: 02
	<b>CODE: UNSTD-COM 3111</b>	Page: 1 of 2

**1. PRODUCT NAME**

CUSTARD POWDER FLAVOUR EGG

PRODUCT RISK		
LOW	MEDIUM	HIGH

**2. DESCRIPTION**



Custard powder is flavoured corn starch.

**3. INGREDIENTS**

**3.1. ESSENTIAL INGREDIENTS**

Corn starch, egg's 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	1.7
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**7. PHYSICAL CRITERIA**

**PARAMETER**

Appearance and colour	White.
Odour or flavour	Appropriate to the product.
Texture	Fine powder.
Foreign matter	The product shall be free from foreign or extraneous matter.

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Storage

Dry and cool

## 8. CONTAMINANTS

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	410 Kcal
Protein	6.9 g
Carbohydrates	82.80 g
Fats	6.4 g

## 10. PACKAGING

PARAMETER	
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 1 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"