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|  | UN RATIONS STANDARD | DATE: 01/08/2016 |
| | HERB PARSLEY DRIED | ED No: 02 |
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1. PRODUCT NAME

HERB PARSLEY DRIED

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

2. DESCRIPTION



Dried parsley, *Petroselinum crispum* in the form of leaf flakes

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Dried parsley leaves

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. C AC/RCP 42 - 1995 Code of Hygienic Practice for Spices and Dried Aromatic Plants

5. MICROBIOLOGICAL CRITERIA

6. CHEMICAL CRITERIA

| SAFETY PARAMETERS | MAXIMUM LIMITS |
|--|-------------------------------------|
| Agrochemical/Pesticide Residues | Codex Maximum Residue Limits (MRLs) |
| Moisture content max. | 7% (m/m) |
| Total ash | 11% (m/m) |
| Ash insoluble in hydrochloric acid, max. | 2% (m/m) |
| Volatile oil, ml/100 g, on dry basis, min. | 0.3ml |
| QUALITY PARAMETERS | MAXIMUM LIMITS |
| N/A | |

7. PHYSICAL CRITERIA

| PARAMETER | LIMITS |
|---------------------|----------------------------------|
| Storage Temperature | 30°C |
| Odour or flavour | Aromatic, fragrant, warm flavour |
| Colour | Slight greenish |

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Foreign matter

Not more than 1% (by mass). Free from yellow or brown leaf, and from dust and fine particles. Free from living insects and moulds growth, and shall be practically free from dead insects, insect fragments and rodent contamination.

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 | 292 Kcal |
| Carbohydrates | 50.64 g |
| Protein | 26.63 g |
| Fat | 5.48 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 250g |
| 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"