

	UN RATIONS STANDARD	DATE: 01/08/2016
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1. PRODUCT NAME

PASTA LASAGNA

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Lasagna is a food product that are made by extrusion of dough made out of durum wheat flour with or without other flours such as semolina, farina, wheat flour in combination of two or more of these, egg and water.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Semolina or flour of Durum Wheat, potable water and eggs,

3.2. OTHER PERMITTED INGREDIENTS

Lasagna shall contain other ingredients and other additives as permitted (Codex General Standard for Food Additives [GSFA] Database).

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

SAFETY PARAMETERS

MAXIMUM LIMITS

QUALITY PARAMETERS

MAXIMUM LIMITS

Ash (dry basis)	5.4%
Protein	11%
Gluten (max)	13% (w/w)
Moisture content (max)	8.0%

7. PHYSICAL CRITERIA

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PARAMETER	LIMITS
Appearance and colour	The product shall yellow in color and shall not have any other foreign colour.
Odour or flavour	The product shall be free from foreign odours and flavours such as, but not limited to, scorched, stale, rancid or mouldy.
Foreign matter	The product shall be clean, sound, wholesome and free from any foreign material.

8. CONTAMINANTS

8.1. The product shall comply with the Maximum Levels of the Codex general Standard for Contaminants and Toxins in Foods (Codex Stan: 193-1995).

9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	356 Kcal
Carbohydrates	74.0g
Protein	10.9g
Fat	2.0g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Cellophane, heat-sealed or airtight inside cardboard or equivalent packing that maintains the integrity of the product, the sanitary and organoleptic qualities; 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.
Primary packaging net weight	Up to 1Kg.
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"