

	UN RATIONS STANDARD	DATE: 01/08/2016
	SPICE ALLSPICE GROUND	ED No: 03
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1. PRODUCT NAME

SPICE ALLSPICE GROUND

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Pimento or allspice [*Pimenta dioica* (L.) Merr.], ground.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Spice allspice Ground or Ground Pimento (allspice) is the dried and ground full but unripe, whole berry of *Pimenta dioica* (L.) Merr.

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 973:1999(E)
- 4.3. C AC/RCP 42 - 1995 Code of Hygienic Practice for Spices and Dried Aromatic Plants

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

Moisture content (max)	9.0 % (m/m)
Total ash on dry basis, (max)	4.5 % (m/m)
Acid-insoluble ash, on dry basis, (max)	0.4 % (m/m)
Volatile oil, ml/100 g, on dry basis, Group A, more than	2 % (m/m)
Non-volatile ether extract, on dry basis, (max)	8.5 % (m/m)
Crude fiber on dry basis, (max)	27.5 % (m/m)

QUALITY PARAMETERS

MAXIMUM LIMITS

N/A

7. PHYSICAL CRITERIA

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PARAMETER	LIMITS
Odour or flavour	Spice allspice or Ground Pimento has a mixed flavour of four spices, with a preponderant of clove flavour blended with cinnamon, nutmeg and pepper;
Colour	Homogeneous dark brown
Foreign matter	Free from musty odour, living insects, moulds, dead insects, insect fragments, rodent, all materials other than Coriander seeds 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)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	263 Kcal

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

- 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"