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|  | UN RATIONS STANDARD | | DATE: 30/08/2016 |
| | CEREALS WHEAT BASED FLAKED | | ED No: 02 |
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1. PRODUCT NAME

CEREALS WHEAT BASED
FLAKES

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

2. DESCRIPTION



Wheat based flakes is a ready-to-eat breakfast cereal that is made from whole wheat kernel or part of the kernel and processed to obtain flakes.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Wheat

3.2. OTHER PERMITTED INGREDIENTS

Cereal wheat based flakes may contain ingredients such as but not limited to sugar, barley malt extract, salt, tocopherols, niacin, thiamine, calcium, preservatives, mould inhibitors and other additives as permitted (Codex General Standard for Food Additives "Codex STAN: 192-195/11-2010: General Standard for Additives").

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 |
|--|----------------|
| <ul style="list-style-type: none"> 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 |
|--------------------------|----------------|
| Moisture Content (Max) | 3.0 % |
| Protein (N x 6.25) (Min) | 11% |
| Total fat | 2.1 % |
| Total Ash (Max) | 3.2% |
| Total fibre (Min) | 12% |

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Acid Insoluble Ash

0.2%

7. PHYSICAL CRITERIA

| PARAMETER | LIMITS |
|----------------|--|
| Odour | The cereal shall be free from rancid, musty and other objectionable odour; |
| Flavour | Shall have a good characteristic flavour; |
| Colour | The wheat flakes shall have a uniform, characteristic light brown colour; |
| Foreign matter | Shall have no evidence of foreign material and heavy metals in amounts which may represent a hazard to human health. |

8. CONTAMINANTS

- 8.1. The product shall comply with maximum residue limits established by Codex Alimentarius (See: CAC / MRL: 2009 Maximum residue Limits (MRLS) for pesticides).
- 8.2. 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 | 351 Kcal |
| Carbohydrates | 80 g |
| Protein | 11 g |
| Fat | 2.0 g |

10. PACKAGING

| PARAMETER | LIMITS |
|-------------------------------|--|
| Primary packaging | Food grade plastic, can or equivalent packaging material that maintains the integrity and organoleptic qualities of the product 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"