

	<b>UN RATIONS STANDARD</b>	DATE: 30/10/2011
	<b>POPPADOMS</b>	ED No: 01
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**1. PRODUCT NAME**

POPPADOMS

PRODUCT RISK		
LOW	MEDIUM	HIGH

**2. DESCRIPTION**



Poppadom is made from soaked rice flour, black gram or cow pea flour, mixed with salt and spices, and formed into flat cakes. It's should be "thin circular discs" from 5cm to 25 cm diameter and between 0.3 and 1.2mm thick.

**3. INGREDIENTS**

**3.1. ESSENTIAL INGREDIENTS**

Ground rice, Gram flour (chickpeas, urad dal or chana dal...), Cornflour( cornstarch ), Sunflower oil for greasing, Salt.

**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
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- 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
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Moisture content (max)	13%
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QUALITY PARAMETERS	MAXIMUM LIMITS
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N/A

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## 7. PHYSICAL CRITERIA

PARAMETER	
Appearance and colour	Poppadom shall have no foreign colour.
Flavour and Odour	Poppadom shall be free from foreign odours and flavours such as, but not limited to, scorched, stale, rancid. Poppadoms should be free from broken or frayed edges, insect infestation or fungal growth.
Foreign material	The product shall be clean, sound, wholesome and free from any foreign material.

## 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	400 Kcal

## 10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade polyethylene or equivalent packing material that maintains product's both 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"