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1. PRODUCT NAME

CEREALS MUESLI

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Ready-to-eat breakfast cereal composed of a mixture of rolled oats, nut seeds, toasted whole cereal grains with fruits and seeds.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Whole cereal grains (wheat or rye), nuts, seeds, rolled oats, Optional: honey, raisins, dates, spices etc

3.2. OTHER PERMITTED INGREDIENTS

Vitamins A, E, B1, B2, B12, D, niacinamide, reduced iron, folic acid, BHT (preservative) and other food 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

QUALITY PARAMETERS

MAXIMUM LIMITS


Moisture Content (Max)	8 %
Total Ash (Max)	0.2%
Total fibre (Min)	8%
Grain composition	Not < 51% whole grain ingredients

7. PHYSICAL CRITERIA

PARAMETER

LIMITS

Odour	The odour shall be free from rancid, musty and other objectionable odour;
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Flavour	Shall have good characteristic taste;
Colour	The color shall be characteristic of the individual ingredients;
Foreign matter	Shall have no evidence of foreign material. Free from 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	355 Kcal
Carbohydrates	75.1 g
Protein	9.0 g
Fat	5.4 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"