

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

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. **DESCRIPTION**



Shortening is hydrogenated vegetable oil which is semi-solid at room temperature.

3. **INGREDIENTS**

### 3.1. ESSENTIAL INGREDIENTS

Shortening is made entirely from vegetable oil (composed of triglycerides of fatty acids being obtained only from plants).

### 3.2. OTHER PERMITTED INGREDIENTS

It may contain small amounts of other lipids such as phosphatides, of unsaponifiable constituents and of free fatty acids naturally present in the fat or oil.

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.
- 4.2. CODEX-STAN 19-1981, Rev. 2-1999 "Edible fats and oils not covered by individual standards"

5. **MICROBIOLOGICAL CRITERIA**

#### FOOD SAFETY PARAMETERS

#### MAXIMUM LIMITS

*Salmonella spp.*

n=5, c=0, m= Absent 25 g.

*Listeria monocytogenes*

n=5, c=0, m= Absent 25 g.

*E.coli*

n=5, c=2, m= 10 cfu/g, M= 102 cfu/g.

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

Copper (Cu)

0.1 mg/kg

Soap content

0.005% m/m

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QUALITY PARAMETERS	MAXIMUM LIMITS
Matter volatile at 105 <sup>o</sup> C	0.2% m/m
Insoluble impurities	0.05% m/m
Soap content	0.005% m/m
Iron (Fe)	2.5mg/kg
Copper (Cu)	0.1 mg/kg
Acid value	0.6 mg KOH/g Oil
Peroxide value	Up to 10 milliequivalent of active oxygen /kg oil

#### 7. PHYSICAL CRITERIA

PARAMETER	
Appearance and colour	Uniform, white to light yellow colour.
Odour or flavour	Appropriate to the product.
Texture	Semi-solid, thicker than oil but thinner than margarine.
Foreign matter	Shall have no foreign matter.
Storage	Shall be maintained at -18 <sup>o</sup> C during storage and delivery.

#### 8. CONTAMINANTS

QUALITY PARAMETERS	MAXIMUM LIMITS
Lead (Pb)	0.1 mg/kg
Arsenic (As)	0.1 mg/kg

The products 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).

#### 9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	884 Kcal
Fats	100 g

#### 10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade paper that maintains the integrity of the product to protect product, maintaining sanitary and organoleptic qualities intact 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 1 kg
Warranty at delivery location	4 months

#### 11. LABELLING

11.1. UNSTD-GEN-02 "UN Product Labelling"

#### 12. OTHER REQUIREMENTS

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- 12.1. UNSTD-GEN-03: "UN Inspection"
- 12.2. UNSTD-GEN-04: "UN Certification"