

|  |                             |                  |
|--|-----------------------------|------------------|
|  | <b>UN RATIONS STANDARD</b>  | DATE: 01/08/2016 |
|  | <b>HERB CHIVES DRIED</b>    | ED No: 03        |
|  | <b>CODE: UNSTD-COM 4141</b> | Page: 1 of 2     |

**1. PRODUCT NAME**

HERB CHIVES DRIED

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

**2. DESCRIPTION**



Dried chives consist of the leaves of the species *Allium schoenoprasum*, belonging to the family *Liliaceae*, that have been processed (cleaning, preparation, grading, chopping).

**3. INGREDIENTS**

**3.1. ESSENTIAL INGREDIENTS**

Dried chives leaves

**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 11163:1995
- 4.3. C AC/RCP 42 - 1995 Code of Hygienic Practice for Spices and Dried Aromatic Plants

**5. MICROBIOLOGICAL CRITERIA**

- 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                      |
|--|-------------------------------------|
| Agrochemical/Pesticide Residues            | Codex Maximum Residue Limits (MRLs) |
| Moisture content max.                      | 3% (m/m)                            |
| Total ash                                  | 10% (m/m)                           |
| Ash insoluble in hydrochloric acid, max.   | 2% (m/m)                            |
| Volatile oil, ml/100 g, on dry basis, min. | 0.3ml                               |
| QUALITY PARAMETERS                         | MAXIMUM LIMITS                      |
| N/A  |                                     |

**7. PHYSICAL CRITERIA**

|  |                             |                         |
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| PARAMETER           | LIMITS                                     |
|---------------------|--|
| Storage Temperature | 30°C                                       |
| Odour or flavour    | Odor is fresh and characteristic of chives |
| Colour              | Grayish green                              |
| Foreign matter      | Not exceed 1 % (m/m)                       |

## 8. CONTAMINANTS

- 8.1. 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       | 311 Kcal                    |
| Protein      | 21.2 g                      |
| Carbohydrate | 64.29 g                     |
| Fat          | 3.5 g                       |

## 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 250 g  |
| Warranty at delivery location | 4 Months   |

## 11. LABELLING

- UNSTD-GEN-02 "UN Product Labelling"

## 12. OTHER REQUIREMENTS

- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"