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|  | UN RATIONS STANDARD | DATE: 01/08/2016 |
| | NOODLES EGG | ED No: 02 |
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1. PRODUCT NAME

EGG NOODLES

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

2. DESCRIPTION



Dry food product that are ribbon shaped and prepared by drying units of dough from semolina, durum flour, farina, flour or any combination of two or more of these, with liquid eggs, frozen eggs, dried eggs, egg yolks, frozen yolks, dried yolks or any combination of these with or without water.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Flour (wheat, semolina, durum, farina) and eggs. Optional ingredients: water

3.2. OTHER PERMITTED INGREDIENTS

Egg noodles may contain ingredients such as onions, celery, bay leaf, salt, gluten, concentrated glyceryl monostearate and other 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


SAFETY PARAMETERS

MAXIMUM LIMITS

QUALITY PARAMETERS

MAXIMUM LIMITS

| | |
|------------------------|-------|
| Egg solids (min) | 5.5% |
| Total solids | ≤ 87% |
| Moisture content (max) | 13% |

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Ash (max 1.38%

Protein (N x5.7)(min) 13.0%

7. PHYSICAL CRITERIA

| PARAMETER | LIMITS |
|------------------|---|
| Odour or flavour | Egg noodles shall have no foreign odour; the flavor shall be characteristic of egg noodle |
| Texture | The texture shall be elastic when cooked. |
| Foreign matter | The product shall be clean, sound, and wholesome. |

8. CONTAMINANTS

8.1. 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 | 384 calories |
| Carbohydrates | 71 g |
| Protein | 14 g |
| Fat | 4.0 g |

10. PACKAGING

| PARAMETER | LIMITS |
|-------------------------------|---|
| Primary packaging | Food grade plastic sealed or equivalent packaging material that maintains the 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 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"