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|  | UN RATIONS STANDARD | DATE: 01/08/2016 |
| | TOFU RAW FIRM | ED No: 03 |
| | CODE: UNSTD-COM 1228 | Page: 1 of 2 |

1. PRODUCT NAME

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

2. DESCRIPTION



Tofu is a soy bean curd made by curdling fresh hot soymilk with a coagulant and is rich in protein. The product is firm and solid, processed and hermetically sealed in suitable package.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Soy milk

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

- 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

Moisture content

<75%

7. PHYSICAL CRITERIA

PARAMETER

LIMITS

| | | |
|--|-----------------------------|------------------|
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| | CODE: UNSTD-COM 1228 | Page: 1 of 2 |

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| Extraneous matter | Shall be free from any impurities, the product shall be sound and wholesome; |
| Quality Factors | The product shall be a firm curd; |
| Flavour and odour | Shall be free from abnormal odour and flavour, |
| Colour | White firm curd |

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 | 145 Kcal |
| Carbohydrates | 4.3 g |
| Protein | 15.8g |
| Fat | 8.7g |

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 1 Kg |
| Warranty at delivery location | 1 Month |

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"