

	<b>UN RATIONS STANDARD</b>	DATE 01/08/2016
	<b>HERB ROSEMARY DRIED</b>	ED No: 02
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**1. PRODUCT NAME**

HERB ROSEMARY DRIED

PRODUCT RISK		
LOW	<b>MEDIUM</b>	HIGH

**2. DESCRIPTION**



Herb rosemary, genus *Rosmarinus*, species *Rosmarinus officinalis L*, of *Lamiaceae* family, that has been processed and dried.

**3. INGREDIENTS**

**3.1. ESSENTIAL INGREDIENTS**

Dried Rosemary

**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. C AC/RCP 42 - 1995 Code of Hygienic Practice for Spices and Dried Aromatic Plants
- 4.3. ISO 7925: 1999.

**5. MICROBIOLOGICAL CRITERIA**

**6. CHEMICAL CRITERIA**

SAFETY PARAMETERS	MAXIMUM LIMITS
Agrochemical/Pesticide Residues	Codex Maximum Residue Limits (MRLs)
Moisture content max.	10% (m/m)
Total ash	7% (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**

PARAMETER	LIMITS
Storage Temperature	30°C
Odour or flavour	Characteristic odour and flavour, strong and aromatic
Colour	Green

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Foreign matter

Not more than 1% (by mass). Free from yellow or brown leaf, and from dust and fine particles. Free from living insects and moulds growth, and shall be practically free from dead insects, insect fragments and rodent contamination.

## 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	331 Kcal
Carbohydrates	64.06 g
Protein	4.88 g
Fat	15.22g

## 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 250g
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"