	UN RATIONS STANDARD	DATE: 01/08/2016
	BISCUITS MORNING COFFEE	ED No: 03
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1. PRODUCT NAME

BISCUITS MORNING COFFEE

PRODUCT RISK

LOW	MEDIUM	HIGH
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2. DESCRIPTION



A small, flat, baked cake that is crispy made from wheat flour, shortening and water.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Wheat flour, shortening, sugar, milk products and malt

3.2. OTHER PERMITTED INGREDIENTS

Morning coffee biscuit shall contain ingredients such as, but not limited to, milk and milk products, coffee and coffee products, eggs, leavening agents, salt, enzymes, gluten conditioners, stabilizers, emulsifiers 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

Moisture	<5% (w/w)
Acid insoluble ash (dry basis)	0.05% (w/w)
Acidity of extracted fat (as oleic acid)	1.2% (w/w)

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7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Appearance and colour	The biscuits shall have a uniform, brown colour, shall be evenly baked without signs of burning or scorching; and shall have no foreign colour nor be damaged or crushed.
Odour or flavour	The biscuits shall have a characteristic coffee biscuit smell with no rancid, stale or mouldy odour.
Texture	The product shall have a uniform grain and texture.

8. CONTAMINANTS

- 8.1. The Product shall comply with maximum residue limits established by Codex Alimentarius (See: CAC / MRL: 2009 Maximum residue Limits (MRLS) for pesticides).
- 8.2. 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	440 Kcal
Carbohydrates	72 g
Protein	8.3 g
Fat	14 g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade plastic, heat sealed or equivalent packaging material that maintains the product's both organoleptic qualities and sanitary integrity. Able to withstand the rigors of transport and handling
Secondary packaging	Corrugated paper box or equivalent packaging that protects the integrity of the primary package, and withstands the rigors of transport and handling.
Primary packaging net weight	Up to 500 g.
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"