



UN RATIONS STANDARD

DATE: 30/10/2011

ALMOND FLAVOURING

ED No: 01

CODE: UNSTD-COM 4100

Page: 1 of 2

1. PRODUCT NAME

ALMOND FLAVOURING

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Almond flavour is the flavour obtained from almonds intended for human consumption, which is obtained by extraction from almonds. It has a characteristic pleasant almond odour.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Almonds

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

N/A



UN RATIONS STANDARD

DATE: 30/10/2011

ALMOND FLAVOURING

ED No: 01

CODE: UNSTD-COM 4100

Page: 1 of 2

7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Colour	Yellowish liquid;
Impurities	Shall be free from any impurities;
Flavour and odour	Shall be free from abnormal flavour and rancid odour; shall be clean, wholesome. Shall have a sweet aroma of almonds.

8. CONTAMINANTS

N/A

9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
-----------	-----------------------------

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Glass bottled or equivalent packing material that maintains product's both 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 500 MI
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"