

	<b>UN RATIONS STANDARD</b>	DATE: 30/10/2011
	<b>MARGARINE CANNED</b>	ED No: 01
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**1. PRODUCT NAME**

MARGARINE CANNED

PRODUCT RISK		
LOW	MEDIUM	HIGH

**2. DESCRIPTION**



Margarine is a water-in-oil emulsion which contains solid fats as well as liquid oils. The solid fat builds the structure of the margarine and influences melting behaviour and spread ability.

**3. INGREDIENTS**

**3.1. ESSENTIAL INGREDIENTS**

Edible oils and edible fats generally obtained from vegetable sources, water

**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.
- 4.2. CODEX-STAN 256/2007 – Standard for fat spreads and blended spreads.

**5. MICROBIOLOGICAL CRITERIA**

FOOD SAFETY PARAMETERS	MAXIMUM LIMITS
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Salmonella spp.	n=5, c=0, m= Absent 25 g.
Listeria monocytogenes	n=5, c=0, m= Absent 25 g.
Clostridium botulinum	n=5, c=0, m= Absent 25 g.

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
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pH	4.9-5.5
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QUALITY PARAMETERS	MAXIMUM LIMITS
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Fat content	80% m/m
Maximum water content	16% m/m
Salt	1.75-2% m/m

**7. PHYSICAL CRITERIA**

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PARAMETER	LIMITS
Appearance and colour	Uniform, light to medium yellow colour.
Odour or flavour	Appropriate to the product.
Texture	Smooth, firm and homogeneous.
Foreign matter	Shall have no foreign matter.
Storage	Shall be maintained at $\leq 30^{\circ}\text{C}$ during storage and delivery.

### 8. CONTAMINANTS

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	723 Kcal
Fats	81.1 g

### 10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade can/plastic container that maintains the integrity of the product to protect product, maintaining sanitary and organoleptic qualities intact and withstands 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	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"