

|  |                              |                  |
|--|------------------------------|------------------|
|  | <b>UN RATIONS STANDARD</b>   | DATE: 01/08/2016 |
|  | <b>SPICE ALLSPICE GROUND</b> | ED No: 03        |
|  | <b>CODE: UNSTD-COM 4165</b>  | Page: 1 of 2     |

## 1. PRODUCT NAME

SPICE ALLSPICE GROUND

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

## 2. DESCRIPTION



Pimento or allspice [*Pimenta dioica* (L.) Merr.], ground.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

Spice allspice Ground or Ground Pimento (allspice) is the dried and ground full but unripe, whole berry of *Pimenta dioica* (L.) Merr.

### 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. ISO 973:1999(E)
- 4.3. CAC/RCP 42 - 1995 Code of Hygienic Practice for Spices and Dried Aromatic Plants

## 5. MICROBIOLOGICAL CRITERIA

| FOOD SAFETY PARAMETERS   | MAXIMUM LIMITS |
|--|----------------|
| <ul style="list-style-type: none"> <li>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;</li> <li>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.</li> </ul> |                |

## 6. CHEMICAL CRITERIA

| SAFETY PARAMETERS   | MAXIMUM LIMITS |
|---|----------------|
| Moisture content (max)                                      | 9.0 % (m/m)    |
| Total ash on dry basis, (max)                               | 4.5 % (m/m)    |
| Acid-insoluble ash, on dry basis, (max)                     | 0.4 % (m/m)    |
| Volatile oil, ml/100 g, on dry basis,<br>Group A, more than | 2 % (m/m)      |
| Non-volatile ether extract, on dry basis, (max)             | 8.5 % (m/m)    |
| Crude fiber on dry basis, (max)                             | 27.5 % (m/m)   |
| QUALITY PARAMETERS  | MAXIMUM LIMITS |
| N/A   |                |

## 7. PHYSICAL CRITERIA

|  |                              |                         |
|--|------------------------------|-------------------------|
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| PARAMETER        | LIMITS  |
|------------------|---|
| Odour or flavour | Spice allspice or Ground Pimento has a mixed flavour of four spices, with a preponderant of clove flavour blended with cinnamon, nutmeg and pepper;   |
| Colour           | Homogeneous dark brown  |
| Foreign matter   | Free from musty odour, living insects, moulds, dead insects, insect fragments, rodent, all materials other than Coriander seeds and all other matter of animal, vegetable or mineral origin, and any contamination. |

## 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    | 263 Kcal                    |

## 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

- 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"