

	<b>UN RATIONS STANDARD</b>	DATE: 01/08/2016
	<b>SEAWEED DRIED</b>	ED No: 02
	<b>CODE: UNSTD-COM 4164</b>	Page: 1 of 2

**1. PRODUCT NAME**

SEAWEED DRIED

PRODUCT RISK		
LOW	MEDIUM	HIGH

**2. DESCRIPTION**



Seaweed, genus *Undaria*, species *Undaria pinnatifida*, of Alariaceae family in the dried form.

**3. INGREDIENTS**

**3.1. ESSENTIAL INGREDIENTS**

Seaweed, species *Undaria pinnatifida*

**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

**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**

Agrochemical/Pesticide Residues	Codex Maximum Residue Limits (MRLs)
Moisture content max.	9% (m/m)
Total ash	5% (m/m)
Acid-insoluble ash	3.5% (m/m), on dry basis, max.
Volatile oil, ml/100 g, on dry basis, min.	1.0% (ml/100 g), on dry basis, min.

**QUALITY PARAMETERS**

**MAXIMUM LIMITS**

N/A

	<b>UN RATIONS STANDARD</b>	DATE: 01/08/2016
	<b>SEAWEED DRIED</b>	ED No: 02
	<b>CODE: UNSTD-COM 4164</b>	Page: 1 of 2

## 7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Storage Temperature	30°C
Odour or flavour	Characteristic odour and flavour, strong and aromatic.
Colour	Dark-brownish-green
Foreign matter	Dried seaweed shall be free from any foreign odour or flavour and especially from mustiness. 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	306 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 250 g
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"