



## Technical specification for: PASTA

Specification reference: **CERPAS000**

Version: **V14.0**

Date of issue: **21 July 2014**

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### 1. SCOPE

This specification applies to **Pasta** purchased and /or distributed by WFP.

### 2. REFERENCE

Codex standard for instant noodles, CODEX STAN 249-2006.

Turkish standard for Macaroni\_TS 1620: 2002 with amendments T1& T2 2005.

### 3. PROCESSING

**Pasta** shall be manufactured in accordance with: “Recommended International Code of Practice: General Principles of Food Hygiene”, CAC/RCP 1-1969 Rev 3 1997 Amended (1999) including Annex “Hazard Analysis and Critical Control Point (HACCP) System.

**Pasta** production must respect the national and international code practice for processing of this commodity.

For compliance with Codex standards, the processor must be able to demonstrate by principle and practice the adoption, implementation and recording of:

- Good Manufacturing Practice
- Hazard Analysis Critical Control Point program

In this context an appointed WFP Inspector / Quality Surveyor is entitled to visit the factory without prior notice during any period when WFP product is being manufactured to check that the GMP and HACCP systems are in place. The Inspector / Quality Surveyor may request to see:

- **Records** (i.e. names of people in charge of the process and quality control, temperatures of the process, mixing times / quantity, cleaning schedules, etc).
- **Procedures** (e.g. cleaning, personnel hygiene, HACCP, sampling and analysis).
- **Instructions** (e.g. process instructions, cleaning instructions).
- The **quality manual** for the process or factory.

The producer must be **registered under national food law** as a processor of foods for human consumption. In addition, the producer must have a **legal authorization** to produce this commodity in the country where the factory is located.

## **4. PRODUCT SPECIFICATIONS**

**Pasta** is manufactured according to a process that should confer to the finished product the following specifications.

### **4.1. General requirements**

**Pasta** should be homogenous in colour and shape, free of spots, free of off smell, moulds, foreign material and insects.

The product holds its shape and texture after boiling it for 10 minutes.

Length, Diameter and Thickness of **Pasta** will be specified in the tender and contract.

Broken: **3.0%** max. by weight.

### **4.2. Specific requirements**

**Pasta** must meet requirements in table 1, paragraph 8.

If required by recipient country, **Pasta** needs to be obtained from non-genetically modified varieties.

### **4.3 Food additives**

The use of food additive(s) as well as food additive(s) carry-over shall comply with the maximum level permitted by the General Standard for Food Additives (GSFA), CODEX STAN 192-1995.

Allowed additives are:

- Gluten
- Liquid/Dry Milk
- Garlic soup/Spices and its dried powder
- Vegetable Soup or its extractions
- Vitamins according to recommendation of food legislation committee (FAO/WHO)
- Fresh, Freeze, or dried eggs
- Food colouring (except colouring produced from the added materials).

## **4. Contaminants and Toxins**

The products covered by this Standard shall comply with the Maximum Levels of the Codex General Standard for Contaminants and Toxins in Foods (CODEX/STAN 193-1995).

It shall be free from objectionable matter; free from radioactivity; not contain any substances originating from micro-organisms or any other poisonous or deleterious substances such as anti-nutritional factors, heavy metals or pesticide residues, in amounts which may represent a hazard to health.

## **5. PACKAGING**

**Pasta** shall be packaged in bags to constitute the primary packaging. The secondary packaging is cartons to facilitate transportation and storage.

### **5.1. Bags**

**Pasta** shall be packed in bags (plastic). Pasta bags must be:

- of clean, dry, sound, free of off-smell material and not affected with surrounding factors.
- sealed by heating.

## **5.2. Cartons**

Cartons must be new, strong cardboard cartons containing tins, manufactured from well-constructed paper.

## **6. MARKING**

### **6.1. On bags**

The following information should be available on bags:

- Name of the product
- Net weight
- Name of manufacturing facility (including country of origin)
- Batch number
- Production date
- Best before date / Expiry date
- Additional marking as per contractual agreement

### **6.2. On cartons**

The following information should be available on each carton:

- Name of the product
- Number of tins per carton
- Net weight
- Name and address of the supplier (including country of origin)
- Production date
- Expiry date
- Additional marking as per contractual agreement

## **7. STORING**

**Pasta** must be stored under cool, dry and hygienic conditions.

## **8. ANALYTICAL REQUIREMENTS**

The principal tests in table 1 must be performed in order to check if the quality of the **Pasta** meets above requirements. Additional tests may be defined in case of further quality assessment is required.

Table 1: List of compulsory tests and reference methods

Nº	Tests	Requirements	Reference method (or equivalent)
1	It should be homogenous in colour and shape, free of spots. Free of off smell, moulds, foreign material and insects.	<b>Comply</b>	<i>Organic, visual examination</i>
2	Length	<b>As per contractual agreement</b>	<i>Measurement</i>
3	Diameter	<b>As per contractual agreement</b>	<i>Measurement</i>
4	Thickness	<b>As per contractual agreement</b>	<i>Measurement</i>
5	Cooking test	The product holds its shape and texture after boiling it for 10 minutes.	<i>Cooking</i>
6	Broken	<b>3.0%</b> max. by weight	<i>Visual examination</i>
7	Moisture	<b>13.0%</b> max. by weight	<i>ISO 712</i>
8	Protein	<b>10.5-12.0%</b> by weight	<i>AOAC 981.10</i> <i>ISO 20483</i>
9	Ash	<b>0.9%</b> max. by weight in dry matter	<i>ISO 2171</i>
10	Cellulose	<b>0.5%</b> max. by weight	
11	Ash insoluble in acid of dry matter	<b>0.15%</b> max. by weight	<i>AOCS Ba 5b-68</i>
12	Soluble solids	<b>8.0%</b> max. by weight	
13	Sodium and potassium salts	<b>1.0%</b> max. by weight	
14	Acidity (mg KOH per 100g dry matter)	<b>4.0</b> max.	<i>ISO 7305</i>
15	Arsenic (As)	<b>1.0 mg/kg</b> max.	<i>AOAC 986.15</i>
16	Lead (Pb)	<b>2.0 mg/kg</b> max.	<i>AOAC 999.11</i>
17	Mercury (Hg)	<b>1.0 mg/kg</b> max.	<i>AOAC 971.21</i>
18	Total plate count	<b>10,000 cfu/g</b> max.	<i>ICC No 125</i> <i>AACC 42-11</i>
19	Salmonella (per 25g)	<b>0 cfu/25g</b>	<i>AACC 42-25B</i>
20	Escherichia Coli	<b>0 cfu/g</b>	<i>AOAC 991.14</i>
21	Staphylococcus aureus	<b>0 cfu/g</b>	<i>AACC 42-30B</i>
22	Yeast & Moulds	<b>200 cfu/g</b> max.	<i>ICC No 146</i> <i>AACC 42-50</i>
23	GMO ( <i>only if required</i> )	<b>Negative</b> (< 0.9% of GMO material)	