

PASTA

1. Product specification

The Pasta is to be in accordance with the following specifications:

General Description of Pasta: 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. The product shall meet the testing requirements stated in this document.

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

* N.B.: The food commodity must not be derived from biotechnology. Suppliers must ensure that food commodities are brought in from countries whose health status allows this.

*Pasta should not contain any pesticide residues, in amounts which may represent a hazard to health.

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).

2. **TECHNICAL DOCUMENT REQUIREMENTS:**

When required, suppliers shall submit a Certificate of Analysis of the final product to UNRWA, along with other documents

3. **Food safety and quality management at manufacturing premises**

- The manufacturer shall be able to demonstrate by principle and practice the adoption, implementation and recording of:
 - Good Manufacturing Practices (GMPs)
 - Good Hygiene Practices (GHPs)
 - Hazard Analysis Critical Control Point Program (HACCP)
 - Global Food Safety Initiative (GFSI) scheme principles
- In this context an appointed UNRWA staff/Quantity & Quality Inspector/Surveyor/Auditor is entitled to visit the factory without prior notice during any period when UNRWA product is being manufactured to check that production is done as per UNRWA contract specifications.
- The UNRWA staff/Inspector/Surveyor/Auditors may examine any aspect of Supplier's manufacturing premises and its documentation relating to any products or services provided to UNRWA, including but not limited to production facilities, procedures, records, certifications, or practices.
- Food suppliers shall notify UNRWA immediately of lots (pre-delivery and post-delivery) that fail to meet contract requirements. Any testing on food safety parameters for foods (and/or the associated raw materials) delivered to UNRWA shall be pre-agreed with UNRWA.
- The producer shall be authorized by competent governmental authorities to process products for human consumption and to export. The authorization of export is only required when the producer supplies UNRWA internationally.

4. **PRODUCT SAFETY:**

- The product shall not contain any harmful substances including, but not limited to, micro-organisms, heavy metals, pesticides, mycotoxin, foreign matter or anti-nutritional factors, in amounts that may represent a hazard to health. Where there is no applicable standard available, The Joint FAO/WHO Expert Committee on Food Additives (JECFA) and The European Food Safety Authority (EFSA) evaluations shall be considered for guidance limits.
- Fit for human consumption guarantee: Suppliers shall manage the quality of their product and guarantee that the product is 'fit for human consumption' and in line with TIC Council/IFIA Guidelines.
- The product shall comply strictly with Codex General Standard for Contaminants and Toxins in Food and Feed (CXS193-1995), Codex Maximum Residue Limits (MRLs) and Codex Extraneous Maximum Residue Limits (EMRLs) for Pesticides, Codex Maximum Residue Limits (MRLs) for Residues of Veterinary Drugs in foods (CX/MRL 2-2021) and Guidelines of International Commission on Microbiological Specifications for Foods.
- Supply food stuff from producers or companies registered in white list of NFSA (NATIONAL FOOD SAFETY AUTHORITY).

5. Packaging

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.
- 1000 or 500 grams.

6. Storing

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

7. Marking

See attached special conditions of contract.

8. SHELF LIFE

Shelf life shall be as per contract, with at least 12 months shelf life. The product shall have a minimum of 80% of shelf-life remaining when presented to UNRWA for inspection, unless otherwise authorized by UNRWA.