

HALVA/HALWA TEHENIA

1. SPECIFICATIONS:

The Halawa Tahenia is to be in accordance with the following specifications:

General Description of Halawa Tahenia : The product is a heat-processed food made of tahina, natural sugars and other ingredients. Its texture is consistent or crumbly (Fibrous Halwa). Tahina is food product made by grinding peeled and roasted sesame seeds.

- The raw materials can include tahina, natural sugars, soapwort extract or authorized substitutes, almonds, pistachios, walnuts, dried fruits and/or cocoa powder.
- All ingredients shall be of good quality, with normal appearance, smell and taste. 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.
- The product shall meet the testing requirements stated in this document.

Parameter	Requirements	Reference methods (or equivalent)
Organoleptic characteristics (texture, appearance, smell, taste)	Acceptable smell and taste. Homogenous crumbly texture and easily cut. White-slight yellow colour.	Organoleptic evaluation
Acid insoluble ash	0.2 % m/m max.	Performed on the product as sold.
Ash	2% m/m max.	ISO 2171
Copper (Cu)	10 mg/kg max.	AOAC 999.1
Fat	25 % m/m min.	AOAC 996.06
Lead (Pb)	0.1 mg/kg max.	AOAC 999.1
Moisture	3 % m/m max.	AOAC 925.10
Staphylococcus aureus	10 cfu/g max.	ISO 6888-1, 2, 3
Salmonella	Absent in 25g	ISO 6579
Moulds	100 cfu/g max.	ISO 21527
Total coliform bacteria	100 cfu/g max.	AOAC 2005.03
Live and dead insects, and filth	Not detected	Visual inspection
Titanium (Ti)	Not detected	n/a
Foreign materials	Not detected	Visual inspection
Total sugar (Glucose Syrup)	55 % m/m max.	n/a
Acidity (as citric acid)	0.2 % m/m max.	n/a

* 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.

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. PACKING & STORING:

The product shall have a minimum shelf-life as stated below when stored in ambient temperature, dry place and hygienic conditions that match ISO and HACCP guidelines.

Packing as per contract.

6. 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.

Shelf-Life duration: at least 12 months

7. MARKING: SEE ATTACHED SPECIAL CONDITIONS OF CONTRACT.

All the above specifications will be strictly adhered at Field level.