



Technical Specifications for Table Thyme Mix - SYRIA

Version: 1

Date of issue: 25 June 2021

1. Introduction

This specification applies to **Table Thyme Mix** purchased by WFP internationally or locally for Syria.

2. Definition

Table 1: Definition of terms

Terms	Definition
Table thyme mix	the result of mixing dry thyme with other ingredients listed in the specification below, and that are added to give the product its flavour.
Foreign matter and impurities	Any material other than dry thyme and other ingredients.

3. Standards and references

Except when specified otherwise in the contract, the product shall comply with the following:

- CODEX STANDARD FOR DRIED THYME (CXS 328-2017)
- SYRIAN STANDARDS FOR TABLE THYME MIX (SNS 3843:2016)
- CODEX GENERAL PRINCIPLES OF FOOD HYGIENE INCLUDING ANNEX "HAZARD ANALYSIS AND CRITICAL CONTROL POINT (HACCP) SYSTEM AND GUIDELINES FOR ITS APPLICATION" (CXC 1-1969)
- CODEX GENERAL STANDARD FOR CONTAMINANTS AND TOXINS IN FOOD AND FEED (CXS 193- 1995)
- CODEX GENERAL STANDARD FOR THE LABELLING OF PREPACKED FOODS (CXS 1-1985)

Additionally, the supplier shall comply with relevant local regulations/standards in Syria for all ingredients and processes.

4. Product Specification

4.1 General requirements

The commodity shall meet following quality characteristic requirements:

- Shall be safe and suitable for direct human consumption.
- Shall be free from abnormal flavours and odours shall have a characteristic odour and flavour according to the chemical components of the volatile oil.
- Shall be free from moulds, and free from live insects and filth (impurities of animal origin, including dead insects and pest remains).
- Shall be stored under dry, ventilated and hygienic conditions.

- Shall comply with other requirements specified in this document.

4.2 Specific requirements

- Content of dry thyme in the commodity should not be less than 15%.
- Sumac should be added, and is the only material allowed to be used to give the acid taste. Its content in the commodity should not be less than 10%. Citric acid is not allowed.
- The following ingredients can be added to table thyme mix:
 - Anise, cumin, fennel, other spices and condiments.
 - Nuts, roasted chickpeas, and roasted wheat (roasted wheat content in the commodity should not exceed 20%)
 - Vegetable oils that complies with relevant Syrian standards and regulations.
 - Food salt.
- The following materials are not allowed to be added to table thyme mix:
 - Wheat bran, dry bread, plant leave other than thyme, hay, food colorants and either natural or artificial, and artificial food flavors.

4.3 Contaminants and Toxins

The product shall be free from contaminants in amounts which may represent a hazard to health. The product shall comply with those maximum contaminant limits established by the Codex Alimentarius for this commodity. This includes compliance with Codex General Standard for Contaminants and Toxins in Food and Feed (CXS 193-1995) and Codex Maximum Residue Limits for pesticide residues. Additionally, the product shall meet the requirements stated in Table 2.

4.4 Hygiene

It is recommended that the products covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice – General Principles of Food Hygiene (CXC 1-1969), and other Codes of Practice recommended by the Codex Alimentarius Commission which are relevant to these products. To the extent possible in good manufacturing practice, the products shall be free from objectionable matter. When tested by appropriate methods of sampling and examination, the product:

- shall be free from micro-organisms in amounts which may represent a hazard to health;
- shall be free from parasites which may represent a hazard to health; and
- shall not contain any substance originating from micro-organisms in amounts which may represent a hazard to health.

4.5 Fit for human consumption guarantee

Suppliers shall have to check the quality of their products and guarantee that the product is 'fit for human consumption', in line with International Federation of Inspection Agencies requirements.

5. Packaging and Marking

The products covered by the provisions of this specification must be packed in appropriate packaging which safeguard the hygienic, nutritional, technological, and organoleptic qualities of the product, and fit for storage and multiple handling., primary packaging must be food grade and comply with general requirements listed in the contract.

The primary packaging should be made of a laminate 80PE (or LDPE)+12PET or equivalent. Bags must be well sealed in order to prevent leakage during transport.

The labelling of the commodity covered by the provision of this specification shall comply with CODEX STAN 1-1985 and the applicable Syrian regulations. The following information shall be available on bags:

- Name of the Commodity (Table Thyme mix)
- Net content
- Production and expiry date (month/year)
- Name and address of the supplier
- Country of origin
- Lot/Batch number
- Phrase “produced according to Syrian standard SNS 3843” (only for local procurement of the commodity in Syria).
- Not for Sale

Additional marking is as per contractual agreement.

6. Storing

The product must be stored under cool, dry, ventilated, hygienic conditions and free from insect infestation and all other sources of contaminations.

7. Analytical requirements

As per contractual agreement, WFP will appoint an inspection company that will check that the commodity matches requirements specified in Table 2.

Additional tests may be defined in case further quality assessment is required. WFP may reserve the right to change the testing plan when required and at any time.

Table 2: List of compulsory tests and reference methods

No	Analyses/tests	Limits	Reference methods or equivalent validated methods
01	Organoleptic (colour, flavour and odour)	Shall have normal colour. Shall be free from abnormal flavours and odours and shall have a characteristic odour and flavour according to the chemical components of the volatile oil.	Organoleptic test
02	Moisture	Max. 10 %	ISO 939; SNS 725 AOAC 925.10
03	Total Ash, % mass fraction (dry basis)	Max. 7 %	ISO 928 AOAC 923.03 SNS 726
04	Ash insoluble in acid, % mass fraction (dry basis)	Max. 1%	ISO 930 AOAC 941.12; SNS 728
05	Raw fibre (in dry matter)	Max. 12 %	ISO 5498 AOAC 962.09 SNS 01, part 1
06	Foreign matter and impurities	Free	Visual examination ISO 927; SNS 730
07	Live and dead insects, and filth	Free	Visual examination
08	Citric acid	Free	See footnote ¹
09	Food Colorant	Free	AOAC 988.13
10	Total Aflatoxins (B1+B2+G1+G2)	Max. 10 ppb	ISO 16050:2003
11	Aflatoxin B1	Max. 5 ppb	ISO 16050:2003
12	Salmonella	n=5, c=0, m=free/25 g, M=-	ISO6579-1:2017 AACC 42-25.03 SNS 2477
13	E. coli	n=5, c=0, m=free, M=-	ISO 16649-2:2001 AOAC 991.14 SNS 3311
14	Staphylococcus Aureus	n=5, c=1, m=100/g, M=1000/g	EN ISO 6888-2:2004 AACC 42-30.04 SNS 2822

¹ The content of the added citric acid shall be determined by testing the following organic acids: Malic acid and citric acid by applying HPLC method and calculating the malic acid/citric acid proportion which must not fall below 10/1 (Malic acid ten times the citric acid). The malic acid is extracted from the sumac husk and by comparing the result to the proportion, the quantity of the added citric acid can be calculated.