Items	Tests
Rice	Moisture
	Protein content
	Damaged and yellow kernels
	Broken kernels
	Extraneous matter
	Dead insect (in part or whole)
	Live insect
	Cadmium
	Ochratoxin A
	Organoleptic quality
Bulgur wheat	Moisture
	Organoleptic
	Kernel Size
	- Over 2.5mm
	- Between 1.5mm- 2.5mm
	- Under 1.5mm
	Purity
	Protein
	Coliforms
	Yeasts and moulds
Sugar	Taste
	Smell
	Colour of the solution
	Moisture content
	Polarization
	Invert sugar content
	Yeast and Mould
	Sulphur dioxide (SO_2)
	Lead (Pb)

Pasta	It should be homogenous in colour and shape, free of spots. Free of off smell, moulds, foreign material and insects.
	Cooking test
	Broken
	Moisture
	Protein
	Ash
	Acidity (mg KOH per 100g dry matter)
	Lead (Pb)
	Mercury (Hg)
	Yeast & Moulds
Green peas	Moisture
	Foreign material - total
	Damage – Total (heated, insect damage, shrivelled, splits, other)
	Damage - Insect
	Live insects
	Organoleptic quality
	Class
	Heavy metals – Cd
	Heavy metals – Pb
	Total aflatoxin (B1+B2+G1+G2)
Brown lentils	Organoleptic Characteristics
	Moisture
	Insect damaged grains
	Other damaged grains (Peeled, split, broken, immature, heated, sprouted, diseased)
	Inorganic matter
	Live insects
	Dead insect (whole or fragment)
	Total foreign matter (Organic matter+ Inorganic matter+ Insects+ other impurities of animal origin)

	Total aflatoxin (B1+B2+G1+G2)
Chickpeas, dried	Moisture
	Foreign material - total
	Size
	Broken
	Live insect
	Organoleptic
	Aflatoxin
	Cooking time
	Heavy metals – Cd
	Heavy metals – Pb
Salt, iodized	Organoleptic
	Sodium chloride (NaCl)
	Moisture content
	Water insoluble matter
	Iodine
	Acid insoluble matter
	Sulphate (as SO_4)
	Lead (Pb)
	Cadmium (Cd)
Canned Chicken	Color and Appearance
	Taste and Odour
	Live insect
	Oil Content
	Salt content
	Nitrit Tayini (HPLC) (Nitrite)
Canned Sardine	Odour/ Flavour
	Texture
	Discolouration
	Ratio of Drained Weight
	Histamine
	Salmonella
	Mercury

Canned tomato sauce	Organoleptic
	Concentration (Brix)
	pH
	Acidity
	Sugar (at dry matter)
	Salt
	Total Coliform
	Escherichia Coli
	Salmonella
Sunflower oil, fortified	Organoleptic
	Moisture and volatile matter
	Insoluble impurities
	Free fatty acid
	Acid value
	Peroxide number
	Saponification value
	Iodine value

Annex 3: Tests for Food Ration Kits

Requirements	**Reference method** *(or equivalent)*
Max. 15.0 %	ISO 7301
Min 7.0 %	ISO 7301
Max. 0.45 %	ISO 7301
Max. 5.0 %	ISO 7301
Max. 0.15 %	ISO 7301
Max. 30 per 100kg	ISO 7301
Nil	ISO 7301
Max.0.4 ppm	AOAC 999.10
Max. 5.0 ppb	AOAC 2000.3
Natural odour, colour, bright appearance	Visual inspection
13.0 % max. *(by weight)*	ISO 712: 2009
Natural smell, taste and color	Organoleptic examination
1.0% max. *(by weight)*	
98.5% max. *(by weight)*	
0.5% max. *(by weight)*	
99.9% min. *(by weight)*	Visual examination
9.3% min. *(by weight, on dry basis)*	AOAC 981.10 ISO 20483:2006
100 cfu per g max.	AACC 42-11
1,000 cfu per g max.	ICC No 146 AACC 42-50
Natural	Sensorial examination
Natural	Sensorial examination
150 ICUMSA units max	ICUMSA Method GS 2/3-10 (2011)
0.10% m/m max	ICUMSA Method GS 2/1/3/9-15 (2007)
99.5°Z min	ICUMSA Method GS 1/2/3/9-1 (2011)
0.10% m/m max	ICUMSA Method GS 2/3/9-5 (2011)
20 cfu/10g max	ICUMSA Method GS 2/3-47 (1998)
70 mg/kg max	ICUMSA Method GS 2/1/7/9-33 (2011)
0.5 mg/kg max	ICUMSA Method GS 2/3-24 (1998)

Comply	*Organic, visual examination*
The product holds its shape and texture after boiling it for 10 minutes.	*Cooking*
3.0% max. by weight	*Visual examination*
13.0% max. by weight	*ISO 712*
10.5-12.0% by weight	*AOAC 981.10* *ISO 20483*
0.9% max. by weight in dry matter	*ISO 2171*
4.0 max.	*ISO 7305*
2.0 mg/kg max.	*AOAC 999.11*
1.0 mg/kg max.	*AOAC 971.21*
200 cfu/g max.	*ICC No 146* *AACC 42-50*
Max. 13.0 %	ISO 712- 2009, ISO 24557:2009
Max 1.0 %	Visual examination, ISSN 1704-5118
Max 7.0 %	Visual examination, ISSN 1704-5119
Max 5.0 %	Visual examination, ISSN 1704-5120
Nill	ISO 6639-1:1986, visual examination
Natural odour, fair colour and appearance	Visual examination, ISSN 1704-5124
Green Peas	Visual examination, ISSN 1704-5125
.1 mg/kg	AOAC 999.10-2005
.2 mg/kg	AOAC 999.10-2005, AOAC 972.25-1976
Max 15 ppb	ISO 16050:2003
Bright and clear appearance, Normal smell and colour	Organoleptic examination
MAX. 5.0 %, m/m	Visual examination
MAX. 1.0 %, m/m	ISO 605
MAX. 3.5 %, m/m	ISO 605
MAX. 0.2 %, m/m	ISO 605
Nil	ISO 605
MAX. 10/kg	ISO 605
MAX. 1.0 %, m/m	ISO 605

MAX. 20.0 ppb	ISO 16050
12 % max	ICC No 110/ISO 712-2009
1 % max by weight	ISO 2591-1
8-9 mm, 90% min by weight	ISO 2591-1
3 % max by weight	ISO 3310-2
Nil	Visual
Natural taste, smell and color	
20 ppb	ISO 16050
60-90 minutes after 24 h soaking	
.1 mg/kg	AOAC 999.10-2005
.2 mg/kg	AOAC 999.10-2005, AOAC 972.25-1976
- Normal smell - Colour: white - 10g of salt in 100ml water shall give a colourless solution having a neutral reaction	
Min 97.0 % (m/m, on dry matter)	ISO 2481
Max 3.0 % (m/m)	ISO 2483:1973
Max 0.2 % (m/m)	ISO 2479
30.0 – 50.0 mg/kg	ESPA/CN 109/84
Max 0.15 % (m/m)	ISO 2479
Max 0.5 % (m/m)	ISO 2480
Max 2.0 mg/kg	ECSS/SC 313-1982
Max 0.5 mg/kg	ECSS/SC 314-1982
Natural color and appearance	
Natural taste and odour	
Nill	
Maximum 35 %	
2% Maximum	
free from Nitrite	
Natural taste and odour	CAC-GL31-1999
Absent of Excessively mushy flesh uncharacteristic of the species	CAC-GL31-1999
No dicolouration	CAC-GL31-1999
60% of net weight	CODEX 119 - 1981, Rev.1-1995
Max. 10 mg/100 g	AOAC977.13
Absence (in 25g of sample)	ISO 6579:2002
Max. 0.5ppm	AOAC 977.15

Normal/typical taste and odor. Absence of burnt taste, fermented taste and smell.	
28% minimum	
4.5 maximum	AOAC 981.
7% maximum	
42% minimum	
2% maximum	ISO 3634:1979
10 cfu/g maximum	
Absent	
Absent	
Neutral/bland taste; absence of foreign odours and flavours	
0.2% maximum	ISO 662:1998 AOCS Ca 2d-25 IUPAC 2.601
0.05% maximum	ISO 663:2007 AOCS Ca 3a-46 IUPAC 2.604
0.15% maximum expressed as oleic acid	ISO 18395:2005 AOCS Ca 5a-40 AOAC 940.28
0.6 mg maximum of KOH/g oil	ISO 660:2009 AOCS Cd 3d-63
2 milliequivalents maximum of active oxygen per kg oil	ISO 3960:2007 BS 684-2.14:2001 AOCS Cd 8-53 AOAC 965.33 IUPAC 2.501
188-194 mg KOH/g oil	ISO 3657:2002 AOCS Cd 3-25
118– 141 g / 100g oil	ISO 3961:2009 AOAC 993.20 IUPAC 2.205

Annex 3

Items	Tests
Dried Thyme	Color and Appearance
	Taste and Odour
	Alive Insect and Insect Residues)
	Insect damaged
	Foreign material
	Moisture
Canned chickpeas	Color and Appearance
	Taste and Odour
	Live insect
	Ratio of Drained Weight
	Salt content
	Pb
Canned green peas	Color and Appearance
	Taste and Odour
	Live insect
	Ratio of Drained Weight
	Salt content
	Pb
Canned Fava Beans	Color and Appearance
	Taste and Odour
	Acidity (Citric acid Based)
	Live insect
	Ratio of Drained Weight
	Salt content
	Pb
	Odour/ Flavour
	Texture
	Discolouration
	Ratio of Drained Weight

Canned tuna	Histamine
	Salmonella
	Mercury
Canned Sardine	Odour/ Flavour
	Texture
	Discolouration
	Ratio of Drained Weight
	Histamine
	Salmonella
	Mercury
Canned Chicken	Color and Appearance
	Taste and Odour
	Live insect
	Oil Content
	Salt content
	Nitrit Tayini (HPLC) (Nitrite)
Pressed dates	Color and Appearance
	Taste and Odour
	Moisture content
	Live insects
	Insect damaged
	Mould
	Sub styles
Biscuit with dates	Organoleptic characteristics
	Broken percentage
	Moisture
	Peroxide value
	Yeast and mold

Olive oil	Sensory analysis
	Moisture and volatile matter
	Determinetion of peroxide value
	Wax content
	Insoluble impurities
	Acidity
	Saponification value
	Iodine value
	Waxes
	Iron
	copper
Sugar	Taste
	Smell
	Colour of the solution
	Moisture content
	Polarization
	Invert sugar content
	Yeast and Mould
	Sulphur dioxide (SO_2)
	Lead (Pb)

3: Tests for RTER

Requirements	**Reference method** ***(or equivalent)***
Natural color and appearance	
Natural taste and odour	
Free from dead and live insects	
free from insect damaged	
.5 % Maximum	
12 % maximum	
Natural color and appearance	
Natural taste and odour	
Nill	
50% Minimum	
2% Maximum	
.1 mg/kg	
Natural color and appearance	
Natural taste and odour	
Nill	
50% Minimum	
2% Maximum	
.1 mg/kg	
Natural color and appearance	
Natural taste and odour	
Max 0.5%	
Nill	
50% Minimum	
2% Maximum	
.1 mg/kg	
Natural taste and odour	CAC-GL31-1999
Absent of Excessively mushy flesh uncharacteristic of the species	CAC-GL31-1999
No dicolouration	CAC-GL31-1999
60% of net weight	CODEX 119 - 1981, Rev.1-1995

Max. 10 mg/100 g	AOAC977.13
Absence (in 25g of sample)	ISO 6579:2002
Max. 0.5ppm	AOAC 977.15
Natural taste and odour	CAC-GL31-1999
Absent of Excessively mushy flesh uncharacteristic of the species	CAC-GL31-1999
No dicolouration	CAC-GL31-1999
60% of net weight	CODEX 119 - 1981, Rev.1-1995
Max. 10 mg/100 g	AOAC977.13
Absence (in 25g of sample)	ISO 6579:2002
Max. 0.5ppm	AOAC 977.15
Natural color and appearance	
Natural taste and odour	
Nill	
Maximum 35 %	
2% Maximum	
free from Nitrite	
Natural color and appearance	
Natural taste and odour	
30%	
Free from dead and live insects	
Free from insect damaged	
Free	
Pressed	
Free from abnormal, harmful material. Typical and pleasant colour, smell. Soft and pleasant texture.	Organoleptic examination
Max. 5.0 % by weight	Visual examination and weighing
Max. 12.0 g/100g	AOAC 925.10
Max. 10 meq/kg fat	AOAC 965.33
<100 cfu/g	ISO 21527/2008

Natural color, taste , odor and appearance	
Max 0.1%	
<15 milliequivalents of active oxygen/kg oil	
≤ 350 mg/kg	
Max 0.05%	ISO 663:2007 AOCS Ca 3a-46 IUPAC 2.604
Max 3.3	ISO 660:2009 AOCS Cd 3d-63
184-196 mg KOH/g oil	
75-94 mg KOH/g oil	
≤ 350 mg/kg	
Max 3 mg/kg	
Max 0.1 mg/kg	
Natural	Sensorial examination
Natural	Sensorial examination
150 ICUMSA units max	ICUMSA Method GS 2/3-10 (2011)
0.10% m/m max	ICUMSA Method GS 2/1/3/9-15 (2007)
99.5°Z min	ICUMSA Method GS 1/2/3/9-1 (2011)
0.10% m/m max	ICUMSA Method GS 2/3/9-5 (2011)
20 cfu/10g max	ICUMSA Method GS 2/3-47 (1998)
70 mg/kg max	ICUMSA Method GS 2/1/7/9-33 (2011)
0.5 mg/kg max	ICUMSA Method GS 2/3-24 (1998)