

Food Ration Kits:

No.	Item
1	RICE, WHITE, MEDIUM GRAIN, 5% BROKEN DEGREE
2	PASTA, MACARONI
3	BULGUR WHEAT
4	CHICKEN, MEAT, CANNED
5	SARDINES, CANNED IN OIL
6	BROWN LENTILS, DRIED
7	GREEN PEAS, DRIED, SPLIT

8	CHICKPEAS, DRIED
9	TOMATO PASTE, CANNED
10	WHITE SUGAR
11	SALT, IODISED
12	OIL, SUNFLOWER, FORTIFIED

RTERs

No.	Item	
1	Thyme, dried (Zataar)	
2	Tuna, canned in oil	

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3	Sardines, canned in oil
4	Chicken meat, canned
5	Fava beans, canned
6	Chickpeas, canned
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7	Green Peas, canned,
8	Olive Oil
9	White Sugar
10	Dates, biscuits
10	Dates, dried

Appendix 4 : Kit design, weight and specifications

Technical specifications
 Rice shall be fresh, free from abnormal flavors, odors and live insects. Impurities of animal origin (including dead insects) 0.1% m/m max Moisture Max. 15.0% Protein content Min 7.0% Free of microorganisms and parasites.
 * Macaroni is natural, and no artificial coloring is allowed, and free of cracks * Free of live and dead insects or foreign matter * The main ingredient is flour, which is 72% which shall be of the type of hard wheat and shall not exceed the extraction rate of 73% * Maximum humidity 12% * Protein content 12%
 * It is characterized by the natural color of the burgher (color change ratio for natural color : 3%), No colored materials are allowed * Free from mildew, odor or taste * (1%Insect damage and rot : 1%) * Free of living or dead insects, their parts or their effects * Free of impurities, foreign substances, metal impurities or other grains * Moisture shall not exceed 13% maximum * The maximum ash content shall not exceed 1.75
 * Canned chicken with natural color and taste and will be free of abnormalities * Product should free of foreign materials, broken pieces, and live and/or dead insect or its parts Product in the content should have its natural color * The product shall be clean and substantially free from staining and contamination from the container. * The can should be free from mechanical damage
or the presence of chromatic aberrations is the result of rancidity. Free of fish parts such as head, tail and bones Free from the smell of rancidity ." * The number of fish units shall not exceed five pieces in a 125-gram packet . * The total humidity in the package shall not exceed 60% * Salt added: 2%, pH: 6'7 * The can should be free from mechanical damage
 Lentils should be free from abnormal flavors, odors and live insects. Pulses shall be free from filth (impurities of animal origin, including dead insects). * Moisture content : 15-16 % * The degree of fracture : 3%
 Peas should be free from abnormal flavors, odors and live insects. * Moisture content : 15-16 % * The degree of fracture: 3%

• Chickpeas should be free from abnormal flavors, odors and live insects.

* Moisture content : 15-16 %

* The degree of fracture :3%

 * The appearance of the tomato paste should be a homogeneous appearance and a red or red color tends to brown, and its taste and flavor are devoid of any strange taste or flavor. * Composition: Total solids 28% as a minimum Salt is 3% higher and can increase up to 12% but it should be mentioned Acidity (citric acid) is 3.5% as a maximum
 Write sugar is a purified and crystallized sucrose (saccharide) with a polarization not less than 99.7 oZ. with natural color and smell The maximum permitted Sulphur dioxide level in White sugar is 15 mg/kg. Maximum level of 1.5 m/m singly or combination (provided that starch is not present) of following agents is permitted for use in White Sugar. Calcium phosphate, tribasic Magnesium carbonate Silicon dioxide, amorphous (debydrated silica gel)
 * Salt shall be white and 10 g of salt in 100 ml water shall give a colorless solution having a neutral reaction. *Sodium chloride as NaCl: min 97.0 % (on dry matter) * lodine content=20-40 mg/kg * Levels should not exceed for following minerals; cadium= Max .5 mg/kg, Arsenic= Max .5 mg/kg, mercury Max.1 mg/kg, and lead Max 2 mg/kg
 Sunflower oil should be neutral/bland taste; free from foreign and rancid odor and taste. Moisture and volatile matter - 0.1% maximum. Free fatty acid 0.1 % maximum expressed as palmitic acid Matter volatile at 105°C 0.2 % m/m Insoluble impurities 0.05 % m/m refractive index (ND 40 C) (25 m): 1. 461-1. 471 lodine value : 125 - 136 saponification number : 188 - 194 Free acids: less than 0. 5% Peroxide value : 1 - 10 milliequivalents of active oxygen/kg oil

Technical specifications

*Dried Thyme should be free from abnormal flavors, odors and live insects * Percentage of live insects 0% Dead insects and their parts and rodent contaminants 0% * Moisture content for thyme shall be 12 % maximum.

* Canned tuna with natural color and taste and will be free of abnormalities

* Product should free of foreign materials, broken pieces, and live and/or dead insect or its parts Product in the content should have its natural color

* The product shall be clean and substantially free from staining and contamination from the container.

* The can should be free from mechanical damage * Salinity 2%

 * The natural color of the product is not allowed to add any industrial additives (colors), any difference from the natural colo or the presence of chromatic aberrations is the result of rancidity. Free of fish parts such as head, tail and bones Free from the smell of rancidity ." * The number of fish units shall not exceed five pieces in a 125-gram packet . * The total humidity in the package shall not exceed 60% * Salt added: 2%, pH: 6'7 * The can should be free from mechanical damage
 * Canned chicken with natural color and taste and will be free of abnormalities * Product should free of foreign materials, broken pieces, and live and/or dead insect or its parts Product in the content should have its natural color * The product shall be clean and substantially free from staining and contamination from the container. * The can should be free from mechanical damage * Salinity 2%
 * Canned Fava beans with natural color and taste and will be free of abnormalities * Product should free of foreign materials, broken pieces, and live and/or dead insect or its parts Product in the content should have its natural color * The product shall be clean and substantially free from staining and contamination from the container. * The can should be free from mechanical damage. * Salinity 2%
 * Canned Hummus with natural color and taste and will be free of abnormalities * Product should free of foreign materials, broken pieces, and live and/or dead insect or its parts Product in the content should have its natural color * The product shall be clean and substantially free from staining and contamination from the container. * The can should be free from mechanical damage. * Salinity 2%
 * Canned peas with natural color and taste and will be free of abnormalities * Product should free of foreign materials, broken pieces, and live and/or dead insect or its parts Product in the content should have its natural color * The product shall be clean and substantially free from staining and contamination from the container. * The can should be free from mechanical damage. * Salinity 2%
 * The product will be free from the smell of rancidity, with * Number of acidity : (0.8-3) % expressed as oleic acid, * Moisture and volatile matter: 0.2%
 White sugar is a purified and crystallized sucrose (saccharose) with a polarization not less than 99.7 oZ. with natural color and smell The maximum permitted Sulphur dioxide level in White sugar is 15 mg/kg. Maximum level of 1.5 m/m singly or combination (provided that starch is not present) of following agents is permitted for use in White Sugar. Calcium phosphate, tribasic Magnesium carbonate Silicon dioxide, amorphous (dehydrated silica gel) Calcium silicate Sodium aluminosilicate
 * Biscuit packaged should be free from abnormal flavors, odors and live insects or dead insects * Dates should be free from abnormal flavors, odors and dead live insects *Moisture content: 30%



Weight	
10	
10	
10	
4	
4	
4	
5	

5	
2	
10	
2	
6	

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UNIT	Quantity
Kg	3
Kg	6,3

Kg	4,5
Ka	4
Kg	4
Kg	10
Kg	8
Kg	7,2
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Kg	5
Kg	4
Kg	4
Kg	4,5