



**World Food
Programme
Technical Specifications for:
HALVA/HALWA TEHENIA**

Version: 2

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Key update:

- Specification aligned with new template

1. Introduction

Product name (hereafter called the product): Halva/Halwa Tehenia

General description:

This specification applies to the product distributed generically by WFP.

Definitions and other introductory details:

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 following aspects are as per contract:

- Shelf life
- GMOs-related requirements
- Specific labelling requirements
- Specific product net weight

2. Standards

Except when specified otherwise in the contract, the raw materials, the manufacture, testing, packaging and labelling, of the product shall be in strict compliance with the specifications set forth herein, and with the latest edition of the following standards/guidelines (whichever is stricter). Supplier shall not deviate in any way from the specifications without WFP's prior written consent.

Codex Texts can be found in the following webpages:

- Standards: <https://www.fao.org/fao-who-codexalimentarius/codex-texts/list-standards/tr/>;
- Codes of practice: <https://www.fao.org/fao-who-codexalimentarius/codex-texts/codes-of-practice/en/>;
- Guidelines: <https://www.fao.org/fao-who-codexalimentarius/codex-texts/guidelines/tr/>;
- Maximum Residue Limits (MRLs) and Extraneous Maximum Residue Limits (EMRLs) for pesticides: <https://www.fao.org/fao-who-codexalimentarius/codex-texts/dbs/pestres/en/>;
- Additionally, Guidelines of International Commission on Microbiological Specifications for Foods can be found here: <https://www.icmsf.org/publications/books/>.

Applicable Standards

- CODEX GENERAL STANDARD FOR CONTAMINANTS AND TOXINS IN FOOD AND FEED (CXS 193-1995)
- CODEX GENERAL PRINCIPLES OF FOOD HYGIENE (CXC 1-1969)

- CODEX MAXIMUM RESIDUE LIMITS (MRLs) AND CODEX EXTRANEEOUS MAXIMUM RESIDUE LIMITS (EMRLs) FOR PESTICIDES
- RECOMMENDED METHODS OF SAMPLING FOR THE DETERMINATION OF PESTICIDE RESIDUES FOR COMPLIANCE WITH MRLS (CXG 33-1999)
- CODEX MAXIMUM RESIDUE LIMITS (MRLs) AND RISK MANAGEMENT RECOMMENDATIONS (RMRs) FOR RESIDUES OF VETERINARY DRUGS IN FOODS (CX/MRL 2-2021)
- CODEX GENERAL STANDARD FOR FOOD ADDITIVES (CXS 192-1995)
- CODE OF PRACTICE ON FOOD ALLERGEN MANAGEMENT FOR FOOD BUSINESS OPERATORS (CXC 80-2020)
- CODEX GENERAL GUIDELINES ON CLAIMS (CXG 1-1979)
- CODEX GENERAL STANDARD FOR THE LABELLING OF PREPACKAGED FOODS (CXS 1-1985)
- CODEX REGIONAL STANDARD FOR HALWA TEHENIA (CXS 309R-2011)
- CODEX GUIDELINES FOR THE USE OF FLAVOURINGS (CXG 66-2008)

3. Raw Materials

All ingredients shall be of good quality, comply with the latest version of Codex Alimentarius and applicable food laws and regulation in the food originating countries (which-ever is stricter). Where there is no 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.

The table for raw materials presents a non-exhaustive list of Food commodity standards.

Suppliers shall conduct risk assessment on raw materials to ensure quality of raw materials is adequate to meet final product specifications.

Additives listed and utilized as per standards specified in the Applicable Standards section above may be present in the products.

The raw materials can include tahina, natural sugars, soapwort extract or authorized substitutes, almonds, pistachios, walnuts, dried fruits and/or cocoa powder.

Raw material name	Applicable Food Standards	Additional Requirements
Raw materials	n/a	As per supplier's product

4. Processing

Method of Processing

Not applicable

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 WFP staff/Quantity&Quality Inspector/Surveyor/Auditor is entitled to visit the factory without prior notice during any period when WFP product is being manufactured to check that production is done as per WFP contract specifications.

The WFP staff/Inspector/Surveyor/Auditors may examine any aspect of Supplier's manufacturing premises and its documentation relating to any products or services provided to WFP, including but not limited to production facilities, procedures, records, certifications, or practices.

Food suppliers shall notify WFP 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 WFP shall be pre-agreed with WFP.

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 WFP internationally.

5. Product Specifications

- The product's organoleptic characteristics shall be characteristics of the designated product.
- The product shall meet the testing requirements stated in this document.
- GMOs-related requirements shall be as per contract. When non-GMOs or GMOs-free requirements are made in the contract without specifying a maximum limit, the product is considered as acceptable if it contains, consists of or is produced from materials with traces of authorized GMOs in a proportion no higher than 0.9% (if the product is not consisting of a single ingredient the limit shall be applied to each ingredient considered individually), provided that GMOs presence is adventitious or technically unavoidable, in accordance with Regulation (EC) No 1829/2003 (the latest version in force). Operators must be in a position to supply evidence to satisfy the competent authorities that they have taken appropriate steps to avoid the presence of such material. The EU register of authorised GMOs is available at <https://webgate.ec.europa.eu/dyna2/gm-register/>.

6. Nutritional requirements

The product shall contain the following nutritional values throughout the shelf life. Suppliers shall consult the footnotes below the table for additional requirements.

Nutrients	Unit	Min/100g	Max/100g	Label/100g
Energy	kcal			x
Energy	kJ			x
Fat	g			x
of which saturates	g			x
Carbohydrate	g			x
of which sugars	g			x
Protein	g			x
Sodium	mg			x

- The shelf life shall be as per contract.

Shelf-Life duration: n/a months

9. Packaging and marking

When a WFP contract requires break-bulk delivery and/or empty packaging to be delivered with food, the product packaging, marking and stuffing of containers shall comply with the following specification:

<https://docs.wfp.org/api/documents/WFP-0000144671/download/>

Templates for packaging artwork are available in the specification above and additional labelling requirements shall be as per contract.

Additives shall be labelled as ingredients.

Other information on packaging and labelling:

Any ingredient or processing aid or any other substances listed in Annex II* or derived from a substance or product listed in Annex II* causing allergies or intolerances used in the manufacture or preparation of a food and still present in the finished product, even if in an altered form, shall be labelled in bold letters. Where a justified, risk-based assessment demonstrates that the nature of the production process/facility is such that cross-contamination (cross-contact) from an allergen can be prevented, the labelling of this allergen is voluntary.

In the absence of a list of ingredients, the labelling shall comprise the word “contains” followed by the name of the substance or product as listed in Annex II* except for products constituted by a single ingredient if distributed under a name which clearly refers to the corresponding substance or product as listed in Annex II*.

For cross contamination labelling, the following terms should be used: “May contain....”.

The supplier is responsible for creating and maintaining an updated list of allergens present in the manufacturing facility. When a new allergen is introduced, the supplier shall evaluate the risk. When the allergen labelling is updated, such update shall be communicated to WFP beforehand.

*Annex II refers to the Annex II of EU Regulation 1169/2011 (latest version).

10. Technical document requirements

When required, suppliers shall submit a Certificate of Analysis (CoA) of the final product to WFP, along with other documents for payment. Additionally, suppliers shall provide other technical documents upon request from WFP.

11. Analytical requirements

Suppliers shall follow their own food safety and quality management plan. WFP can conduct tests on products as per the Table below. Additionally, WFP reserves the rights to change this testing plan at any time.

Any products taken for the purpose of weight check and lab testing (including retention samples) shall be replenished by the suppliers. The shipment quantity shall not be less than the purchased quantity. When non-destructive inspection is done, suppliers shall close the package or replace it.

In addition to the pre-delivery Q&Q inspection, WFP can also perform prior-assessment (e.g., documentation check, production monitoring, audits, assessment of raw materials, etc).

Suppliers acknowledge that any prior-assessment by WFP or its designated inspection agents does not constitute a determination whether the specifications for the foods set out in this document or any purchase order (including mandatory technical requirements) have been met. Suppliers will be required to comply with their warranty and other contractual obligations whether or not WFP carries out such prior-assessment.

The prior-assessment undertaken by WFP or its designated inspection agents will not substitute for the pre-delivery Q&Q inspection and testing of the goods upon delivery to WFP.

The body of the specification shall be considered in order to verify if any additional requirement is applicable to the specific purchase.

Unless otherwise specified, all analysis requirements refer to the product as sold.

Quantitative requirements

[illegible]

* or equivalent validated methods meeting the requirements of EN ISO 16140-2

Qualitative requirements

Test Name	Requirements	Reference methods (latest versions) *	Test Type
Salmonella	Absent in 25g	ISO 6579	Type A

Organoleptic characteristics (texture, color, smell, taste)	Acceptable smell and taste. Homogenous crumply texture and easily cut. White-slight yellow colour.	Organoleptic evaluation	Type A

* or equivalent validated methods meeting the requirements of EN ISO 16140-2