



UN RATIIONS STANDARD

DATE: 31/08/2018

MUSTARD FRENCH PREPARED

ED No: 03

CODE: UNSTD-COM 3124

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1. PRODUCT NAME

MUSTARD FRENCH PREPARED

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Mustard French is a ready to use condiment made from the seeds of mustard plant (*Brassica Juncea*) ground to powder or pressed to create mustard oil, combined with vinegar only (no wine required), water, sugar, salt and other seasoning and it is mild in taste.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Mustard powder/oil; Water; Sugar; Salt; Vinegar

3.2. OTHER PERMITTED INGREDIENTS

Food Additives: See Codex General Standard for Food Additives (GSFA) Database and where permitted, only those individual additive(s) indicated for the product shall apply and only within the limits specified.

4. PROCESSING

Processing

4.1. CODEX "CAC/RCP 1-1969, Rev. 4-2003; Code of Practice- General Principles of Food Hygiene including annex on HACCP systems and guidelines for application.

5. MICROBIOLOGICAL CRITERIA

FOOD SAFETY PARAMETERS

MAXIMUM LIMITS

- The product shall comply with any microbiological criteria established in accordance with Codex Guideline CAC/GL: 21-1997 "Principles for the Establishment and Application of microbiological criteria for food;
- The product shall be free from microorganisms in amounts which may represent a hazard to health and shall be free from any substance originating from microorganisms in amounts which may represent a hazard to health.

6. CHEMICAL CRITERIA

SAFETY PARAMETERS

MAXIMUM LIMITS

QUALITY PARAMETERS

MAXIMUM LIMITS

Titrateable acidity

2.30 to 3.50 (as acetic acid)

Total Solids

15.5% (min)

7. PHYSICAL CRITERIA

PARAMETER

Appearance and colour

Uniform, yellow to brown paste.



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Odour or flavour	Mustard spicy flavour.
Texture	Oily tick paste.
Foreign matter	The product shall be free from foreign or extraneous matter and rancid odour and taste.
Storage and transportation	Ambient temperature

8. CONTAMINANTS

The products covered by this Standard shall comply with the Maximum Levels for contaminants that are specified for the product in the *General Standard for Contaminants and Toxins in Food and Feed* (CODEX STAN 193-1995).

Arsenic	0.1 mg/kg
Lead (Pb)	0.1 mg/kg

9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Calories	100 Kcal

10. PACKAGING

PARAMETER	
Primary packaging	Glass container or food grade can/plastic container or equivalent recyclable/biodegradable packaging that maintains the integrity, sanitary and organoleptic qualities of the product and withstands the rigor of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages and withstands the rigor of transport and handling.
Primary packaging net weight	500 g to 1 Kg
Warranty at delivery location	4 months

11. LABELLING

11.1. UNSTD-GEN-02 "UN Product Labelling"

12. OTHER REQUIREMENTS

12.1. CODEX STAN 210-1999 "Codex Standard for named vegetable oils"

12.2. UNSTD-GEN-03: "UN Inspection"

12.3. UNSTD-GEN-04: "UN Certification"