



UN RATIONS STANDARD

DATE: 31/08/2018

PICKLES MIXED

ED No: 03

CODE: UNSTD-COM 3133

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1. PRODUCT NAME

PICKLES MIXED

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



The product is made of mango, lime, chilli pepper mixed with oil, salt, condiments and spices, to mature as delicious pickles, in accordance with Asian recipes.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Mango, lime, chilli pepper, salt, oil, spices and condiments.

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

pH

4.6

QUALITY PARAMETERS

MAXIMUM LIMITS

Total acidity (as acetic acid)

≤3.0%

Salt

≤5%

7. PHYSICAL CRITERIA

PARAMETER

Appearance and colour

Normal colour characteristics typical of the vegetables used.



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Odour or flavour

Good flavour and aroma typical of the type of pack and in consideration of any characterizing flavouring or special ingredients used.

Texture

The vegetables shall be reasonably firm, crisp and practically free from shrivelled, soft and flabby units and reasonably free from very large seeds.

Foreign matter

The product shall be free from foreign or extraneous matter.

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).

9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	270 Kcal
Protein	2.3 g
Carbohydrates	7.4 g
Fat	25.7 g

10. PACKAGING

PARAMETER	
Primary packaging	Glass containers 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 rigors of transport and handling.
Primary packaging net weight	Up to 1 kg
Warranty at delivery location	4 months

11. LABELLING

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

12. OTHER REQUIREMENTS

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

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