



## UN RATIONS STANDARD

DATE: 31/08/2018

### BEEF GRAVY BASE HALAL

ED N°: 01

CODE: UNSTD-COM 6110

Page: 1 of 2

#### 1. PRODUCT NAME

BEEF GRAVY BASE- Halal

#### PRODUCT RISK

LOW

MEDIUM

HIGH

#### 2. DESCRIPTION



Dry powder made of beef fat, onions, garlic and other spices and additives. A dark brown to black powder. The re-hydrated product gives a dark bouillon that can be thickened to make a gravy or a sauce.

#### 3. INGREDIENTS

##### 3.1. ESSENTIAL INGREDIENTS ( recipe product)

##### INGREDIENTS

Beef fat, wheat flour, wheat starch, salt, onions, garlic, other permitted spices

##### 3.2. OTHER PERMITTED INGREDIENTS

##### INGREDIENT

For other permitted additives and flavours enhancers: See Codex General Standard for Food Additives (GSFA) Database)

#### 4. MICROBIOLOGICAL CRITERIA

##### Food Safety Parameters

##### MAXIMUM LIMITS

##### Hygiene Parameters

##### MAXIMUM LIMITS

#### 5. CHEMICAL CRITERIA

##### QUALITY PARAMETER

##### LIMITS

Salt	12.5%
Creatine and creatinine	< 7%
Ammoniacal Nitrogen	≤ 0.5%
Mositure	4.65
Total Nitrogen	<7%

#### 6. PHYSICAL CRITERIA

##### PARAMETER

##### LIMITS

Odour or flavour	Free from foreign odours
Colour	Dark brown
Foreign matter	Free from any foreign material
Storage and Transportation	Ambient temperature



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Page: 2 of 2

#### 7. NUTRITION FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	369 Kcal
Proteins	9.8 g
Carbohydrates	61.1 g
Fats	9.48 g

#### 8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Can or equivalent recyclable/biodegradable packing material that maintains product's organoleptic qualities and sanitary integrity. Able to withstand the rigors 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	From 250g to 1kg.
Warranty at delivery location	4 months

#### 9. LABELLING

- UNSTD-GEN-02: "UN Product labelling"

#### 10. OTHER REQUIREMENTS

- CODEX CAC/RCP 58-2005: "Code of Hygienic practices for meat"
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"
- CODEX CAC/GL 24 -1997: General Guidelines for use of the term "Halal".