



# UN RATIONS STANDARD

DATE: 31/08/2018

## CHICKEN GRAVY BASE

ED Nº: 04

CODE: UNSTD-COM 1130

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### 1. PRODUCT NAME

CHICKEN GRAVY BASE

### PRODUCT RISK

LOW

MEDIUM

HIGH

### 2. DESCRIPTION



Dry powder made from chicken extract with addition of other ingredients such as vegetables, herbs, spices and additives.

### 3. INGREDIENTS

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

#### INGREDIENTS

Wheat Flour, Wheat starch, Salt, Onions, Garlic, Herbs and Spices.

Flavour enhancers: See Codex General Standard for Food Additives (GSFA) Database)

#### 3.2. OTHER PERMITTED INGREDIENTS

#### INGREDIENT

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

### 4. MICROBIOLOGICAL CRITERIA

#### Food Safety Parameters

#### MAXIMUM LIMITS

*Salmonella spp*

Absent in 25 g.

#### Hygiene Parameters

#### MAXIMUM LIMITS

Total coliform

$n=5, c=2, m=10^2 \text{cfu/g.}, M=10^3 \text{cfu/g.}$

*Staphylococcus aureus*

$n=5, c=1, m=10^1 \text{cfu/g.}, M=10^2 \text{cfu/g.}$

### 5. CHEMICAL CRITERIA

#### QUALITY PARAMETER

#### LIMITS

Salt

12.5%

Creatine and creatinine

< 7%

Ammoniacal Nitrogen

$\leq 0.5\%$

Total Nitrogen

< 7%

### 6. PHYSICAL CRITERIA

#### PARAMETER

#### LIMITS

Temperature

Ambient

Odour or flavour

Free from foreign odours

Colour

Golden Yellowish to brownish



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Foreign matter

Free from any foreign material

Storage and Transportation

Ambient

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

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	381 Kcal
Proteins	11.3 g
Carbohydrates	62.1 g
Fats	9.7 g

#### 8. PACKAGING

PARAMETER	LIMITS
Primary packaging	The product shall be packaged in a sealed food grade polythene bags or equivalent packing material that maintains the product's organoleptic qualities and sanitary integrity which is recyclable and/or biodegradable. Able to withstand 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	From 100 g to 500 g.
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"
- CAC/GL 14-1991 Guide for the Microbiological Quality of Spices and Herbs used in Processed Meat and Poultry Products.
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"