



UN RATIONS STANDARD	DATE: 31/08/2018
CHICKEN GRAVY BASE HALAL	ED Nº: 01
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1. PRODUCT NAME

CHICKEN GRAVY BASE - HALAL

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= 10²cfu/g., M=10³cfu/g.

Staphylococcus aureus n=5, c=1, m= 10¹ cfu/g., M=10²cfu/g.

5. CHEMICAL CRITERIA**QUALITY PARAMETER****LIMITS**

Salt 12.5%

Creatine and creatinine < 7%

Ammoniacal Nitrogen ≤ 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 temperature

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 recylcable/biodegradable packing material that maintains the product's organoleptic qualities and sanitary integrity. 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"
- CODEX CAC/GL 24 -1997: General Guidelines for use of the term "Halal".