



UN RATIONS STANDARD

DATE: 31/08/2018

SAUCE CHILLI

ED No: 03

CODE: UNSTD-COM 3143

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1. PRODUCT NAME

SAUCE CHILLI

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Sauce Chilli is a ready-to-use condiment prepared from red chilli derived from the *Capsicum* spp, vinegar and other ingredients. The product is prepared from fresh chili or processed chili products such as chili powder, ground dried chili or roasted chili, preserved in vinegar or brine.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Sweeteners, vinegar, salt, spices, modified starch, thickeners, acidity regulators, preservatives, red pepper chili, acidulants.

Other permitted ingredients: tomatoes, carrot, onions, paprika, mustard, sugars, herbs and spices.

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

QUALITY PARAMETERS

MAXIMUM LIMITS

pH

3.0 – 4.0

QUALITY PARAMETERS

MAXIMUM LIMITS

Total acidity (As acetic acid)

2.4-5.0%

Salt

4.9-12.0% (w/w)

Pungency or capsaicin (ppm)

43 ppm



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7. PHYSICAL CRITERIA

Appearance and colour	Red to reddish brown.
Odour or flavour	The product shall possess a pungent odour and a good flavour that is well balanced and peppery.
Texture	Appropriate to the product.
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	100 Kcal
Carbohydrates	19.6g
Protein	1.3g
Fat	0.3g

10. PACKAGING

PARAMETER	
Primary packaging	Food grade glass/plastic containers or equivalent recyclable/biodegradable packing 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 the integrity of the primary packages, and withstands the rigor of transport and handling.
Primary packaging net weight	From 250 g to 500 g
Warranty at delivery location	4 months

11. LABELLING

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

12. OTHER REQUIREMENTS

12.1. CODEX STAN 306R-2011- "Regional Standard for Chili Sauce"

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

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