



# UN RATIONS STANDARD

DATE: 31/08/2018

## SAUCE BBQ

ED No: 03

CODE: UNSTD-COM 3141

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### 1. PRODUCT NAME

SAUCE BBQ

#### PRODUCT RISK

LOW

MEDIUM

HIGH

### 2. DESCRIPTION



BBQ Sauce is ready to use condiment (paste) used for basting of grilled meat and is made from honey, garlic, lemon juice, sweet pepper, parsley, vinegar and mint.

### 3. INGREDIENTS

#### 3.1. ESSENTIAL INGREDIENTS

Vinegar, spices, garlic, lemon juice, sweet pepper, parsley, mint, water, molasses, mustard, teriyaki sauce, liquid smoke/ smoke flavour, onion, caramel, paprika, cane syrup, teriyaki sauce

#### 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

4.0

#### QUALITY PARAMETERS

#### MAXIMUM LIMITS

Soluble solids

29.0-49.5% (w/w)

Total acidity (As acetic acid)

0.87-1.93%

Salt

1.5-3.8% (w/w)



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#### 7. PHYSICAL CRITERIA

##### PARAMETER

Appearance and colour	Deep, reddish brown to dark brown.
Odour or flavour	Spicy, smoky, sweet/sour tomato flavour and odour characteristic of the specified flavour. It shall have no foreign flavours or odours.
Texture	Smooth, glossy, and moderately thick and may contain specks of spices.
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	133 Kcal
Carbohydrates	31.5 g
Protein	0.5 g
Fats	0 g

#### 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 rigors of transport and handling.
Primary packaging net weight	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. UNSTD-GEN-03: "UN Inspection"

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