



# UN RATIONS STANDARD

DATE: 31/08/2018

## PICKLED MIXED RELISH

ED No: 03

CODE: UNSTD-COM 3132

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### 1. PRODUCT NAME

PICKLED MIXED RELISH

#### PRODUCT RISK

LOW

MEDIUM

HIGH

### 2. DESCRIPTION



Pickled relish is ready to use condiment made of finely cut cucumbers, cauliflower, carrots and/or other additions, preserved through natural or control fermentation or added acidulates and may be further preserved by pasteurization with heat, by other physical means or by chemical preservatives.

### 3. INGREDIENTS

#### 3.1. ESSENTIAL INGREDIENTS

Vegetables – cucumbers, carrots, cauliflower, onion and/or other; water, vinegar, salt, vegetable oils, nutritive carbohydrate sweeteners, paprika, herbs, spices, condiments.

#### 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.
- 4.2. CODEX STAN 115-1981 “Codex Standard for pickled cucumbers”

### 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

#### SAFETY PARAMETERS

#### MAXIMUM LIMITS

pH 4.6

#### QUALITY PARAMETERS

#### MAXIMUM LIMITS

Total acidity (as acetic acid) ≤3.0%  
Salt ≤5%

### 7. PHYSICAL CRITERIA

#### PARAMETER



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Appearance and colour	Normal colour characteristics typical of the vegetables used.
Odour or flavour	Good flavour and aroma typical of the type of pack and in consideration of any characterizing flavouring or special ingredients used.
Texture	The vegetables shall be reasonably firm, crisp and practically free from shrivelled, soft and flabby units and reasonably free from very large seeds.
Foreign matter	The product shall be free from foreign or extraneous matter.
Transportation and Storage	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	150 Kcal
Protein	0.4 g
Carbohydrates	34.5g
Fat	1 g

### 10. PACKAGING

PARAMETER	
Primary packaging	Container or equivalent recyclable/biodegradable packaging 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 integrity of the primary packages and withstands the rigor of transport and handling.
Primary packaging net weight	400g to 1 kg
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"