



# UN RATIONS STANDARD

DATE: 31/08/2018

## SAUCE TABASCO

ED No: 03

CODE: UNSTD-COM 3148

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### 1. PRODUCT NAME

SAUCE TABASCO

#### PRODUCT RISK

|     |        |      |
|-----|--------|------|
| LOW | MEDIUM | HIGH |
|-----|--------|------|

### 2. DESCRIPTION



Sauce Tabasco is a ready -to-use condiment prepared from tabasco pepper derived from the *Capsicum frutescens* var. tabasco, vinegar and other ingredients. The product is prepared from fresh or precessed or powder tabsco pepper preserved in vinegar or brine.

### 3. INGREDIENTS

#### 3.1. ESSENTIAL INGREDIENTS

Tabasco pepper, vinegar, salt, 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 | 3.4 |
|----|-----|

#### QUALITY PARAMETERS

#### MAXIMUM LIMITS

|                                      |                 |
|--------------------------------------|-----------------|
| Titrateable acidity (As acetic acid) | 2.4-5.0 %       |
| Total salt (as NaCl)                 | 4.9-12.0% (w/w) |
| Pungency capsaicin                   | 2500 – 8000 SHU |
| Non-volatile solids                  | 7.5-18.0% (w/w) |

### 7. PHYSICAL CRITERIA



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#### PARAMETER

|                            |   |
|----------------------------|---|
| 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        | 16 Kcal |
| Carbohydrates | 0.80 g  |
| Protein       | 1.29 g  |
| Fat           | 0.76 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 integrity of the primary packages, and withstands the rigor of transport and handling.  |
| Primary packaging net weight  | From 50 ml to 150 ml  |
| 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"