



UN RATIONS STANDARD

DATE: 31/08/2018

VINEGAR WHITE

ED No: 01

CODE: UNSTD-COM 9280

Page: 1 of 2

1. PRODUCT NAME

VINEGAR WHITE - HALAL

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



A liquid produced by the acetous fermentation, without alcoholic fermentation from a suitable source. It is acetic acid, food grade.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

White Vinegar

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

SAFETY PARAMETERS

Agrochemicals/Pesticides residue

CODEX MRL

QUALITY PARAMETERS

MAXIMUM LIMITS

Acetic acid

> 4.0 %

7. PHYSICAL CRITERIA


PARAMETER

Texture

liquid

Odour and flavour

Characteristics of vinegar

	UN RATIONS STANDARD		DATE: 31/08/2018
	VINEGAR WHITE		ED No: 01
	CODE: UNSTD-COM 9280		Page: 1 of 2

Colour	Colorless
Foreign matter	Shall have no foreign matter.
Storage and Transportation	≤25°C

8. CONTAMINANTS

- 8.1. 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	18 Kcal

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Glass bottles 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 rigors of transport and handling.
Primary packaging net weight	From 500 ml to 1 Lt
Warranty at delivery location	4 months

11. LABELLING

- 11.1. UNSTD-GEN-02 “UN Product Labelling”

12. OTHER REQUIREMENTS

- UNSTD-GEN-03: “UN Inspection”
- UNSTD-GEN-04: “UN Certification”
- CODEX CAC/GL 24 -1997: General Guidelines for use of the term “Halal”.