

	<b>UN RATIONS STANDARD</b>	DATE: 31/08/2018
	<b>SALAD DRESSING VINAIGRETTE</b>	ED No: 02
	<b>CODE: UNSTD-COM 3140</b>	Page: 1 of 2

**1. PRODUCT NAME**

SALAD DRESSING VINAIGRETTE

**PRODUCT RISK****LOW****MEDIUM****HIGH****2. DESCRIPTION**

Salad dressing, Vinaigrette is a condiment made from oil and vinegar seasoned with salt and pepper, flavoured with herbs and spices.

**3. INGREDIENTS****3.1. ESSENTIAL INGREDIENTS**

Oil, vinegar, salt, pepper, herbs, spices, condiments. Optional Ingredients: Mustard, Garlic, Onion, Mustard, Lemon.

**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**

Salt

2.7-3.2%

Total acidity (As acetic acid)

1.2-2.0%

**7. PHYSICAL CRITERIA**

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#### PARAMETER

Appearance and colour	Yellowish oil emulsion.
Odour or flavour	Vinegar odour and flavour with a spice note and oil flavour. It should be palatable and free of undesirable odours. Emulsion.
Texture	The product shall be free from foreign or extraneous matter.
Foreign 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	286 Kcal
Carbohydrates	10.2 g
Fats	26.7 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	250 ml to 500 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"