

	<b>UN RATIONS STANDARD</b>		DATE: 31/08/2018
	<b>MAYONNAISE</b>		ED No: 03
	<b>CODE: UNSTD-COM 3122</b>		Page: 1 of 2

#### 1. PRODUCT NAME

MAYONNAISE

#### 2. DESCRIPTION



Mayonnaise is a condiment obtained by emulsifying edible vegetable oil(s) in an aqueous phase consisting of acidifying agents, lemon, vinegar and egg yolk with a formation of an oil-in-water emulsion.

#### PRODUCT RISK

LOW

MEDIUM

HIGH

#### 3. INGREDIENTS

##### 3.1. ESSENTIAL INGREDIENTS

Egg yolk; Vegetable oil; acidifying agents; lemon, vinegar  
Optional ingredients: Salt, spices and other additives.

##### 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

##### MAXIMUM LIMITS

pH

4.2-4.5

##### QUALITY PARAMETERS

##### MAXIMUM LIMITS

Vegetable Oil

≥ 65 % m/m

Pure egg yolk content

≥5% m/m

#### 7. PHYSICAL CRITERIA

##### PARAMETER

	<b>UN RATIONS STANDARD</b>	DATE: 31/08/2018
	<b>MAYONNAISE</b>	ED No: 03
	<b>CODE: UNSTD-COM 3122</b>	Page: 1 of 2

Appearance and colour	Uniform, cream to medium yellow colour.
Odour or flavour	Appropriate to the product.
Texture	May range from smooth light running to tick cream.
Foreign matter	The product shall be free from foreign or extraneous matter and free from droplets of moisture.
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	680 Kcal
Protein	0.96 g
Carbohydrates	0.6 g
Fat	74.8 g

#### 10. PACKAGING

PARAMETER	
Primary packaging	Glass containers, food grade can/plastic 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	500 g to 1 Kg
Warranty at delivery location	4 months

#### 11. LABELLING

11.1. UNSTD-GEN-02 "UN Product Labelling"

#### 12. OTHER REQUIREMENTS

- 12.1. CAC/RCP 15-1976 – Code of Hygienic Practice for Eggs and Eggs Products
- 12.2. CODEX STAN 210-1999 – Standard for Named Vegetable Oils
- 12.3. UNSTD-GEN-03: "UN Inspection"
- 12.4. UNSTD-GEN-04: "UN Certification"