



UN RATIONS STANDARD

DATE: 31/08/2018

BEEF GRAVY BASE

ED N°: 03

CODE: UNSTD-COM 1110

Page: 1 of 2

1. PRODUCT NAME

BEEF GRAVY BASE

PRODUCT RISK

LOW MEDIUM HIGH

2. DESCRIPTION



Dry powder made of beef fat, onions, garlic and other spices and additives. A dark brown to black powder. The re-hydrated product gives a dark bouillon that can be thickened to make a gravy or a sauce.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS (recipe product)

INGREDIENTS

Beef fat, wheat flour, wheat starch, salt, onions, garlic, other permitted spices

3.2. OTHER PERMITTED INGREDIENTS

INGREDIENT

For other permitted additives and flavours enhancers: See Codex General Standard for Food Additives (GSFA) Database)

4. MICROBIOLOGICAL CRITERIA

Food Safety Parameters

MAXIMUM LIMITS

Hygiene Parameters

MAXIMUM LIMITS

5. CHEMICAL CRITERIA

QUALITY PARAMETER

LIMITS

| | |
|-------------------------|--------|
| Salt | 12.5% |
| Creatine and creatinine | < 7% |
| Ammoniacal Nitrogen | ≤ 0.5% |
| Total Nitrogen | <7% |
| Moisture | 4.65% |

6. PHYSICAL CRITERIA

PARAMETER

LIMITS



UN RATIONS STANDARD

DATE: 31/08/2018

BEEF GRAVY BASE

ED Nº: 03

CODE: UNSTD-COM 1110

Page: 2 of 2

Odour or flavour

Free from foreign odours

Colour

Dark brown

Foreign matter

Free from any foreign material

Storage and Transportation

Ambient

7. NUTRITION FACTS (Approximate values per 100 g)

| NUTRIENTS | AMOUNT PER 100 g OF PRODUCT |
|---------------|-----------------------------|
| Energy | 369 Kcal |
| Proteins | 9.8 g |
| Carbohydrates | 61.1 g |
| Fats | 9.48 g |

8. PACKAGING

| PARAMETER | LIMITS |
|-------------------------------|---|
| Primary packaging | Can or equivalent recyclable/biodegradable packing material that maintains product's organoleptic qualities and sanitary integrity. Able to withstand the rigors 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 250g to 1kg. |
| Warranty at delivery location | 4 months |

9. LABELLING

- UNSTD-GEN-02: "UN Product labelling"

10. OTHER REQUIREMENTS

- CODEx CAC/RCP 58-2005: "Code of Hygienic practices for meat"
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"