



UN RATIIONS STANDARD

DATE: 31/08/2018

CHICKEN STOCK BASE

ED No: 04

CODE: UNSTD-COM 1131

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1. PRODUCT NAME

CHICKEN STOCK BASE

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Concentrated Chicken stock, dry Powder/cube made from chicken extract, salt, herbs, vegetables and other spices and additives.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Chicken extract, Chicken fat, salt, vegetables, herbs and 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

SAFETY PARAMETERS

MAXIMUM LIMITS

N/A

QUALITY PARAMETERS

MAXIMUM LIMITS

Salt	12.5%
Creatine and creatinine	< 7%
Ammoniacal Nitrogen	≤ 0.5%
Total Nitrogen	< 7%

7. PHYSICAL CRITERIA

PARAMETER

LIMITS



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Odour or flavour	Free from foreign odours
Colour	Golden Yellowish to brownish
Foreign matter	Free from any foreign material
Storage and Transportation	Ambient

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	250 Kcal
Proteins	9.8 g
Carbohydrates	31.1 g
Fats	9.48 g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	The product shall be packaged in a sealed food grade polythene bags or equivalent packing material that maintains the 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 100g to 500g
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"

12.3. CAC/GL 14-1991 Guide for the Microbiological Quality of Spices and Herbs used in Processed Meat and Poultry Products.