

	<b>UN RATIONS STANDARD</b>	DATE: 31/08/2018
	<b>BEEF STOCK BASE</b>	ED No: 03
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**1. PRODUCT NAME**

BEEF STOCK BASE

PRODUCT RISK		
LOW	MEDIUM	HIGH

**2. DESCRIPTION**



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

**3. INGREDIENTS**

**3.1. ESSENTIAL INGREDIENTS**

Beef extract, Beef fat, starch, 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%

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## 7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Odour or flavour	Free from foreign odours
Colour	Typically, of the product.
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	170 Kcal
Proteins	4.0 g
Carbohydrates	21 g
Fats	7.0 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 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 100 g to 500 g.
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"

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