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	STOCK BASE VEGETARIAN	ED No: 03
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1. PRODUCT NAME

STOCK BASE VEGETARIAN

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Dry powder made of Mix vegetables extract, onions, garlic and other spices and additives.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Vegetable extract, wheat flour, wheat starch, salt, onions, garlic and spices, MSG (optional) or other flavour enhancers and anti-caking agents

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	≥ 25 %
Fat	≤ 10 %
Moisture	≤ 3.5 %

7. PHYSICAL CRITERIA

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PARAMETER	LIMITS
Temperature	Ambient
Odour or flavour	Mild vegetable odour
Colour	Golden Yellowish to brownish
Foreign matter	Free from any foreign material
Storage and Transportation	Ambient temperature

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	213 Kcal
Proteins	16.0 g
Carbohydrates	17.5 g
Fats	9.0 g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	The product shall be packaged in a sealed food grade polythene bags or equivalent recyclable/biodegradable packing material that maintains the product's organoleptic qualities and sanitary integrity. Must withstand the rigor of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects the integrity of the primary packages, and withstands the rigor of transport and handling.
Primary packaging net weight	From 100 g 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"