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|  | UN RATIONS STANDARD | DATE: 01/08/2016 |
| | SAUCE BBQ | ED No: 03 |
| | CODE: UNSTD-COM 3141 | Page: 1 of 2 |

1. PRODUCT NAME

SAUCE BBQ

| PRODUCT RISK | | |
|--------------|--------|------|
| LOW | MEDIUM | HIGH |

2. DESCRIPTION



BBQ Sauce is ready to use condiment (paste) used for basting of grilled meat and is made from tomato paste or puree honey, garlic, lemon juice, sweet pepper, parsley, vinegar and mint.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Vinegar, spices, garlic, lemon juice, sweet pepper, parsley, mint, tomato puree or paste.

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

| QUALITY PARAMETERS | MAXIMUM LIMITS |
|--------------------|----------------|
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| | |
|----|-----|
| pH | 4.0 |
|----|-----|

| QUALITY PARAMETERS | MAXIMUM LIMITS |
|--------------------|----------------|
|--------------------|----------------|

| | |
|--------------------------------|------------------|
| Soluble solids | 29.0-49.5% (w/w) |
| Total acidity (As acetic acid) | 0.87-1.93% |
| Salt | 1.5-3.8% (w/w) |

7. PHYSICAL CRITERIA

| PARAMETER |
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|--|-----------------------------|------------------|
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| | CODE: UNSTD-COM 3141 | Page: 1 of 2 |

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| Appearance and colour | Deep, reddish brown to dark brown. |
| Odour or flavour | Spicy, smoky, sweet/sour tomato flavour and odour characteristic of the specified flavour. It shall have no foreign flavours or odours. |
| Texture | Smooth, glossy, and moderately thick and may contain small pieces of vegetables/bacon bits and specks of spices.. |
| Foreign matter | The product shall be free from foreign or extraneous matter. |
| Storage | Dry and cool |

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 | 179 Kcal |
| Carbohydrates | 43 g |

10. PACKAGING

| PARAMETER | |
|-------------------------------|---|
| Primary packaging | Glass or equivalent packing material that maintains product's both 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 | Up 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"