



UN RATIONS STANDARD	DATE: 30/11/2013
MUSTARD FRENCH PREPARED	ED No: 02
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1. PRODUCT NAME

MUSTARD FRENCH PREPARED

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Mustard French is a ready to use condiment made from the seeds of mustard plant (*Brassica Juncea*) ground to powder or pressed to create mustard oil, combined with vinegar only (no wine required), water, sugar, salt and other seasoning. It is mild in taste.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Mustard powder/oil; Water; Sugar; Salt; Vinegar

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.
- 4.2. CODEX STAN 210-1999 "Codex Standard for named vegetable oils"

5. MICROBIOLOGICAL CRITERIA

FOOD SAFETY PARAMETERS	MAXIMUM LIMITS
<ul style="list-style-type: none"> ▪ 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
Relative density (x ₂₀ ²⁰ C/water at 20 ^o C)	0.910-0.921 x=20 ^o C
Refractive index (ND 40 ^o C)	1.461-1.469
Saponification value (mg KOH/g oil)	168-184
Iodine value	92-125
Unsaponifiable matter (g/kg)	≤ 15
QUALITY PARAMETERS	MAXIMUM LIMITS
Matter volatile at 105 ^o C	0.2% m/m
Insoluble impurities	0.05% m/m
Soap content	0.005% m/m

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Iron (Fe)	1.5mg/kg
Copper (Cu)	0.1 mg/kg
Acid value	0.6 mg KOH/g Oil
Peroxide value	Up to 10 milliequivalent of active oxygen /kg oil

7. PHYSICAL CRITERIA

PARAMETER	
Appearance and colour	Uniform, yellow paste.
Odour or flavour	Mustard spicy flavour.
Texture	Oily tick paste.
Foreign matter	The product shall be free from foreign or extraneous matter and rancid odour and taste.
Storage	Dry and cool

8. CONTAMINANTS

Arsenic	0.1 mg/kg
Lead (Pb)	0.1 mg/kg

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	100 Calories

10. PACKAGING

PARAMETER	
Primary packaging	Glass containers 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"