

	<b>UN RATIONS STANDARD</b>	DATE: 30/10/2011
	<b>SAUCE MINT</b>	ED No: 01
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**1. PRODUCT NAME**

SAUCE MINT

PRODUCT RISK		
LOW	MEDIUM	HIGH

**2. DESCRIPTION**



Sauce Mint is a ready-to-use condiment prepared from finely chopped mint leaves, vinegar and a small amount of sugar.

**3. INGREDIENTS**

**3.1. ESSENTIAL INGREDIENTS**

Mint leaves, vinegar, sugar

**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
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- 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
pH	3.0-3.5

QUALITY PARAMETERS	MAXIMUM LIMITS
Titrateable acidity (As acetic acid)	2.4-5.0 %

**7. PHYSICAL CRITERIA**

PARAMETER	
Appearance and colour	Green.
Odour or flavour	The product shall possess a pungent odour and a good flavour that is well balanced.

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Texture Paste.  
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	130 Kcal
Carbohydrates	28 g
Protein	2 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"