

| | | |
|--|-----------------------------|------------------|
|  | UN RATIONS STANDARD | DATE: 01/08/2016 |
| | PICKLED MIXED RELISH | ED No: 02 |
| | CODE: UNSTD-COM 3132 | Page: 1 of 2 |

1. PRODUCT NAME

PICKLED MIXED RELISH

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

2. DESCRIPTION



Pickled relish is ready to use condiment made of finely cut cucumbers, cauliflower, carrots and/or other additions, preserved through natural or control fermentation or added acidulates and may be further preserved by pasteurization with heat, by other physical means or by chemical preservatives.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Vegetables – cucumbers, carrots, cauliflower, onion and/or other; water, vinegar, salt, vegetable oils, nutritive carbohydrate sweeteners, paprika, herbs, spices, condiments.

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 115-1981 "Codex Standard for pickled cucumbers"

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

pH 4.6

QUALITY PARAMETERS

MAXIMUM LIMITS

Total acidity (as acetic acid) ≤3.0%
Salt ≤5%

| | | |
|--|-----------------------------|------------------|
|  | UN RATIONS STANDARD | DATE: 01/08/2016 |
| | PICKLED MIXED RELISH | ED No: 02 |
| | CODE: UNSTD-COM 3132 | Page: 1 of 2 |

7. PHYSICAL CRITERIA

PARAMETER

| | |
|-----------------------|---|
| Appearance and colour | Normal colour characteristics typical of the vegetables used. |
| Odour or flavour | Good flavour and aroma typical of the type of pack and in consideration of any characterizing flavouring or special ingredients used. |
| Texture | The vegetables shall be reasonably firm, crisp and practically free from shrivelled, soft and flabby units and reasonably free from very large seeds. |
| 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 | 133 Kcal |
| Carbohydrates | 34.5g |
| Fat | 1.0 g |

10. PACKAGING

PARAMETER

| | |
|-------------------------------|---|
| Primary packaging | Glass containers 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 | Up to 1 kg |
| 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"