

	<b>UN RATIONS STANDARD</b>		DATE: 01/08/2016
	<b>BALSAMIC VINEGAR</b>		ED No: 02
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## 1. PRODUCT NAME

BALSAMIC VINEGAR

## PRODUCT RISK

LOW	MEDIUM	HIGH
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## 2. DESCRIPTION



Balsamic vinegar is a thick, sweet-smelling vinegar that is made from pure and unfermented grape juice from *Trebbiano* grape, which is native to Modena, Italy. This type of vinegar is often used in cooking, can be used as a salad dressing or as a topping for vegetables.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

Balsamic Vinegar from Grape juice.

### 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


Agrochemicals/Pesticides residues

CODEX MRL

### QUALITY PARAMETERS

### MAXIMUM LIMITS

N/A

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## 7. PHYSICAL CRITERIA

PARAMETER	
Texture	Creamy liquid
Odour and flavour	Characteristics of vinegar
Colour	Deep brown
Foreign matter	Shall have no foreign matter.
Storage	Shall be maintained at 30°C during storage and delivery

## 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	88 Kcal

## 10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Glass bottles 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 L
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"