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| UN RATIIONS STANDARD | DATE: 30/11/2013 |
| MAYONNAISE | ED No: 02 |
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1. PRODUCT NAME

MAYONNAISE

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

2. DESCRIPTION



Mayonnaise is a condiment obtained by emulsifying edible vegetable oil(s) in an aqueous phase consisting of acidifying agents, lemon, vinegar and egg yolk with a formation of an oil-in-water emulsion.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Egg yolk; Vegetable oil; acidifying agents; lemon, vinegar
Optional ingredients: Salt, spices and other additives.

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

Salmonella spp.

n=5, c=0, m= Absent 100 g

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. CHEMICALCRITERIA

SAFETY PARAMETERS

MAXIMUM LIMITS

pH

4.2-4.5

QUALITY PARAMETERS

MAXIMUM LIMITS

Vegetable Oil

≥ 65 % m/m

Pure egg yolk content

≥5% m/m

7. PHYSICAL CRITERIA

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PARAMETER

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|-----------------------|---|
| Appearance and colour | Uniform, cream to medium yellow colour. |
| Odour or flavour | Appropriate to the product. |
| Texture | May range from smooth light running to tick cream. |
| Foreign matter | The product shall be free from foreign or extraneous matter and free from droplets of moisture. |
| Storage | Dry and cool |

8. CONTAMINANTS

| | |
|--------------|-----------|
| Arsenic (As) | 0.3 mg/kg |
| Lead (Pb) | 0.3 mg/kg |
| Copper (Cu) | 2.0 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 | 680 Kcal |
| Protein | 0.96 g |
| Carbohydrates | 0.57 g |
| Fat | 74.85 g |

10. PACKAGING

PARAMETER

| | |
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| 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 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"