

	<b>UN RATIONS STANDARD</b>	DATE: 30/11/2013
	<b>SAUCE TOMATO KETCHUP</b>	ED No: 02
	<b>CODE: UNSTD-COM 3149</b>	Page: 1 of 2

## 1. PRODUCT NAME

SAUCE TOMATO KETCHUP

## PRODUCT RISK

LOW

MEDIUM

HIGH

## 2. DESCRIPTION



Tomato Ketchup (sauce) is a sweet and sour condiment made from tomato concentrate and may contain other ingredients such as vinegar, sweetener, spices, onion, pepper, flavouring, salt, garlic and additives.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

Tomato concentrate, vinegar, sweetener, spices and herbs.

### 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

### QUALITY PARAMETERS

### MAXIMUM LIMITS

pH

< 4.0

### QUALITY PARAMETERS

### MAXIMUM LIMITS

Total Solids (Min-Max)	25-35% (w/w)
Tomato Solids (Min-Max)	> 25% (w/w)
Ash (Max)	4.0 (w/w)
Edible Salt	2.0-3.2%
Total Sugars (Max)	25.0%
Total acidity (As acetic acid)	< 2.0%

## 7. PHYSICAL CRITERIA

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#### PARAMETER

Appearance and colour	Medium to deep reddish colour.
Odour or flavour	The product shall have a spicy, sweet, slightly tangy, cooked tomato flavour and odour. The product shall have no foreign flavours and odours.
Texture	Glossy and moderately thick.
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	100 Kcal
Carbohydrates	25 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"