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1. PRODUCT NAME

MUSTARD ENGLISH PREPARED

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Mustard English is a ready to use condiment made from the seeds of mustard plant (*Brassica Juncea*) ground to powder or pressed to create mustard oil, combined with water, sugar, salt, and other seasoning.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Mustard powder/oil; water; sugar; salt; citric acid/or lemon 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.
- 4.2. CODEX STAN 210-1999 "Codex Standard for named vegetable oils"

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


Relative density (x ₂₀ ²⁰ /water at 20°C)	0.910-0.921 x ₂₀ ²⁰
Refractive index (ND 40°C)	1.461-1.469
Saponification value (mg KOH/g oil)	168-184
Iodine value	92-125
Unsaponifiable matter (g/kg)	≤ 15

QUALITY PARAMETERS

MAXIMUM LIMITS

Acid value	0.6 mg KOH/g Oil
Peroxide value	Up to 10 milli equivalent of active oxygen /kg oil

PHYSICAL CRITERIA

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PARAMETER

Appearance and colour	Uniform, yellow.
Odour or flavour	Mustard spicy flavour, extra hot.
Texture	Thick oily paste.
Foreign matter	The product shall be free from foreign or extraneous matter and rancid odour and taste.
Storage	Dry and cool

7. CONTAMINANTS

Arsenic	0.1 mg/kg
Lead (Pb)	0.1 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).

8. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	200 Kcal
Protein	8.0 g
Carbohydrates	18 g
Fat	6.6 g

9. 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 500 g
Warranty at delivery location	4 months

10. LABELLING

10.1. UNSTD-GEN-02 "UN Product Labelling"

11. OTHER REQUIREMENTS

- 11.1. UNSTD-GEN-03: "UN Inspection"
- 11.2. UNSTD-GEN-04: "UN Certification"