

	UN RATIONS STANDARD	DATE: 30/11/2013
	SALAD DRESSING VINAIGRETTE	ED No: 02
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1. PRODUCT NAME

SALAD DRESSING VINAIGRETTE

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Vinaigrette Salad dressing is a condiment made from oil and vinegar seasoned with salt and pepper, flavoured with herbs and spices.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Oil, vinegar, salt, pepper, 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.

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

3-4

QUALITY PARAMETERS

MAXIMUM LIMITS

Salt

2.7-3.2%

Total acidity (As acetic acid)

1.2-2.0%

7. PHYSICAL CRITERIA

PARAMETER

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Appearance and colour	Yellowish oil emulsion.
Odour or flavour	Vinegar odour and flavour with a spice note and oil flavour. It should be palatable and free of undesirable odours.
Texture	Emulsion.
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	367 Kcal
Carbohydrates	6 g
Fats	37 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"