

	<b>UN RATIONS STANDARD</b>	<b>DATE:</b> 01/08/2018
	<b>CHUTNEY INDIAN STYLE WITH MANGO</b>	<b>ED No: 02</b>
	<b>CODE: UNSTD-COM 3105</b>	<b>Page: 1 of 2</b>

#### 1. PRODUCT NAME

CHUTNEY INDIAN STYLE WITH MANGO

PRODUCT RISK		
LOW	MEDIUM	HIGH

#### 2. DESCRIPTION



Chutney Indian style with mango is a product prepared from washed, clean sound mango fruits (*Mangifera Indica* L.) which have been peeled and sliced, chopped, shredded or comminuted, then heat processed with basic ingredients before or after being sealed in containers so as to prevent spoilage.

#### 3. INGREDIENTS

##### 3.1. ESSENTIAL INGREDIENTS

Mango fruit not less than 40% m/m in the finished product, Spices and condiments such as vinegar, onion, garlic, ginger, salt etc.; nutritive sweeteners, honey; other fruits and vegetables

##### 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 160-1987 "Codex standard for mango chutney"

#### 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

pH 3.5 – 4.5

##### QUALITY PARAMETERS

##### MAXIMUM LIMITS

Fruit (Mango) ingredient	≥40% m/m in the finished product
Total soluble solids	≥50% m/m
Total ash	5% m/m
Acid insoluble ash	≤0.5% m/m

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## 7. PHYSICAL CRITERIA

### PARAMETER

Appearance and colour	Normal colour characteristic of mango chutney.
Odour or flavour	Appropriate to the product.
Texture	Shall have good consistency and be reasonably free from fibrous matter. The fruit pieces shall possess a reasonably tender tissue.
Foreign matter	The number, size and presence of defects such as seeds or particles thereof, peels or any other extraneous matter shall not seriously affect the appearance or the eating quality of the product.
Storage	Dry and cool

## 8. CONTAMINANTS

Lead (Pb)	1mg/kg
Tin (Sn)	250 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	246 Kcal
Proteins	0.3 g
Carbohydrate	66.3 g
Fats	0.0 g

## 10. 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 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"