



# UN RATIONS STANDARD

DATE: 01/08/2016

## BEEF GRAVY BASE

ED Nº: 02

CODE: UNSTD-COM 1110

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### 1. PRODUCT NAME

BEEF GRAVY BASE

#### PRODUCT RISK

LOW	MEDIUM	HIGH
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### 2. DESCRIPTION



Dry powder made of beef fat, onions, garlic and other spices and additives.

### 3. INGREDIENTS

#### 3.1. ESSENTIAL INGREDIENTS ( recipe product)

##### INGREDIENTS

Beef fat

Wheat Flour

Wheat starch

Salt

Onions

Garlic

Other permitted Spices

Flavour enhancers: See Codex General Standard for Food Additives (GSFA) Database)

#### 3.2. OTHER PERMITTED INGREDIENTS

##### INGREDIENT

For other permitted additives: See Codex General Standard for Food Additives (GSFA) Database)

### 4. MICROBIOLOGICAL CRITERIA

#### Food Safety Parameters

#### MAXIMUM LIMITS

*Salmonella spp*

Absent in 25 g.

#### Hygiene Parameters

#### MAXIMUM LIMITS

Total coliform

n=5, c=2, m= 10<sup>2</sup>cfu/g.,M=10<sup>3</sup>cfu/g.

*Staphylococcus aureus*

n=5, c=1, m= 10 cfu/g.,M=10<sup>2</sup>cfu/g.

### 5. CHEMICAL CRITERIA

#### QUALITY PARAMETER

#### LIMITS

Salt

12.5%

Creatine and creatinine

< 7%

Ammoniacal Nitrogen

≤ 0.5%

Total Nitrogen

< 7%

### 6. PHYSICAL CRITERIA

#### PARAMETER

#### LIMITS



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Temperature	Ambient
Odour or flavour	Free from foreign odours
Colour	Golden Yellowish to brownish
Foreign matter	Free from any foreign material

#### 7. NUTRITION FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	369 Kcal
Proteins	9.8 g
Carbohydrates	61.1 g
Fats	9.48 g

#### 8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Can 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 1kg.
Warranty at delivery location	4 months

#### 9. LABELLING

- UNSTD-GEN-02: "UN Product labelling"

#### 10. OTHER REQUIREMENTS

- CODEX CAC/RCP 58-2005: "Code of Hygienic practices for meat"
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"