



## UN RATIONS STANDARD

DATE: 30/11/2013

### SAUCE WORCESTERSHIRE

ED No: 02

CODE: UNSTD-COM 3150

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#### 1. PRODUCT NAME

SAUCE WORCESTERSHIRE

#### PRODUCT RISK

LOW

MEDIUM

HIGH

#### 2. DESCRIPTION



Sauce Worcestershire is a thin strong-flavoured, ready-to-use condiment made from water, vinegar and molasses.

#### 3. INGREDIENTS

##### 3.1. ESSENTIAL INGREDIENTS

Vinegar, water and molasses; others: fruits, vegetables juice/solids, anchovies, garlic, tamarind, salt, onions, corn syrup, soy sauce, spices, flavouring, caramel colour, sweeteners.

##### 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

3.0-3.8

##### QUALITY PARAMETERS

##### MAXIMUM LIMITS

Total Solids

13.6-30.0% (w/w)

Titrateable acidity (as acetic acid)


2.6-3.75 %

Salt

2.32-3.75% (w/w)

#### 7. PHYSICAL CRITERIA

##### PARAMETER

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Appearance and colour	Brown to dark brown.
Odour or flavour	A tart, fruit-spice flavour. It shall be free from fermentation and with no foreign flavours and odours.
Texture	Liquid. It may have visible sediment which may be dispersed by agitation.
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	78 Kcal
Carbohydrates	19.46 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"