

	UN RATIONS STANDARD		DATE: 30/10/2011
	MAYONNAISE		ED No: 01
	CODE: UNSTD-COM 3122		Page: 1 of 2

1. PRODUCT NAME

MAYONNAISE

PRODUCT RISK

HIGH

2. DESCRIPTION



Mayonnaise is a condiment sauce obtained by emulsifying edible vegetable oil(s) in an aqueous phase consisting of vinegar or lemon juice, the oil-in-water emulsion being produced by the hens' egg yolk.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Pure egg yolk content; Vegetable oil; Vinegar/Lemon juice; Salt

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

Salmonella spp.

n=5, c=0, m= Absent 25 g

Listeria monocytogenes

n=5, c=0, m= Absent 25 g

E. coli

n=5, c=2, m= 10 cfu/g, M= 102 cfu/g

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. CHEMICALCRITERIA

SAFETY PARAMETERS

MAXIMUM LIMITS

pH	4.2 – 4.5
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	UN RATIONS STANDARD	DATE: 30/10/2011
	MAYONNAISE	ED No: 01
	CODE: UNSTD-COM 3122	Page: 1 of 2

QUALITY PARAMETERS	MAXIMUM LIMITS
Total Fat content	≥78.5% m/m
Pure egg yolk content	≥6% m/m

7. PHYSICAL CRITERIA

PARAMETER	
Appearance and colour	Uniform, cream to medium yellow colour.
Odour or flavour	Appropriate to the product.
Texture	May range from smooth light running to tick cream.
Foreign matter	The product shall be free from foreign or extraneous matter and free from droplets of moisture.
Storage	Dry and cool

8. CONTAMINANTS

Arsenic (As)	0.3 mg/kg
Lead (Pb)	0.3 mg/kg
Copper (Cu)	2.0 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	390 Calories
Protein	1 g
Carbohydrates	23 g
Fat	33.4 g

10. PACKAGING

PARAMETER	
Primary packaging	Glass containers 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 1 kg
Warranty at delivery location	4 months

11. LABELLING

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

	UN RATIONS STANDARD	DATE: 30/10/2011
	MAYONNAISE	ED No: 01
	CODE: UNSTD-COM 3122	Page: 1 of 2

12. OTHER REQUIREMENTS

- 12.1. UNSTD-GEN-03: "UN Inspection"
- 12.2. UNSTD-GEN-04: "UN Certification"