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	CHICKEN GRAVY BASE	ED Nº: 01
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1. PRODUCT NAME

CHICKEN GRAVY BASE

PRODUCT RISK

LOW	MEDIUM	HIGH
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2. DESCRIPTION



Dry powder made from chicken fat, onions, garlic and other species and additives.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS(recipe product)

INGREDIENTS

Chickenfat

Wheat Flour

Wheat starch

Salt

Onions

Garlic

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

$n=5, c=2, m=10^2 \text{ cfu/g.}, M=10^3 \text{ cfu/g.}$

Staphylococcus aureus

$n=5, c=1, m=10 \text{ cfu/g.}, M=10^2 \text{ cfu/g.}$

5. CHEMICAL CRITERIA

QUALITY PARAMETER


LIMITS

Salt

12.5%

Creatine and creatinine

< 7%

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Ammoniacal Nitrogen $\leq 0.5\%$

Total Nitrogen $< 7\%$

6. PHYSICAL CRITERIA

PARAMETER	LIMITS
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	262 Kcal (1097 KJ)
Proteins	11 g
Carbohydrates	32 g
Fats	10 g

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Can 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 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"