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1. PRODUCT NAME

BEEF STOCK BASE

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Dry Powder made from Beef extract, onions, garlic and other spices and additives.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Beef extract, Beef fat, Wheat starch, Salt, Onions, Garlic and spices

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
<i>Salmonella spp</i>	Absent in 25 g.
<i>Total coliform</i>	n=5, c=2, m= 102cfu/g. ,M=103 cfu/g.
<i>Staphylococcus aureus</i>	n=5, c=1, m= 10 cfu/g. ,M=102 cfu/g.
<ul style="list-style-type: none"> ▪ 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
N/A	
QUALITY PARAMETERS	MAXIMUM LIMITS
Salt	12.5%
Creatine and creatinine	< 7%
Ammoniacal Nitrogen	≤ 0.5%
Total Nitrogen	<7%

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7. 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

8. CONTAMINANTS

8.1. 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	259 Kcal
Proteins	9.8 g
Carbohydrates	61.1 g
Fats	9.48 g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	The product shall be packaged in a sealed food grade polythene bags 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"

12. OTHER REQUIREMENTS

12.1. UNSTD-GEN-03: "UN Inspection"

12.2. UNSTD-GEN-04: "UN Certification"