1. PRODUCT NAME

SAUCE BROWN

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION

Brown sauce is a malt vinegar base, blended with tomato, dates, tamarind extract, sweetener and spices.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Malt vinegar, tomato, dates and tamarind, sweetener, 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

- 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

QUALITY PARAMETERS		MAXIMUM LIMITS
pH		3-4

QUALITY PARAMETERS	MAXIMUM LIMITS
Total acidity (As acetic acid)	0.87-1.93%
Salt	1.5-3.8% (w/w)

7. PHYSICAL CRITERIA

PARAMETER	
Appearance and colour	Brown.
Odour or flavour	Spicy, sweet/sour tomato flavour and odour characteristic of

	the specified flavour. It shall have no foreign flavours or odours.
Texture	Smooth, glossy, and moderately thick.
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	100 Kcal
Carbohydrates	25 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"