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	BEEF GRAVY BASE	ED Nº: 04
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1. PRODUCT NAME

BEEF GRAVY BASE

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Dry powder made of beef fat, onions, garlic and other spices and additives. A dark brown to black powder. The re-hydrated product gives a dark bouillon that can be thickened to make a gravy or sauce.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENTS

Beef fat, wheat flourwheat starch, and /or modified cornstarch, salt, onions, garlic, and other permitted spices

Optional : Whey milk powder, partially hydrogenated vegetable fat

3.2. OTHER PERMITTED INGREDIENTS

INGREDIENT

For permitted additives and flavours enhancers: Codex General Standard for Food Additives (GSFA) Database

4. MICROBIOLOGICAL CRITERIA

Food Safety Parameters

MAXIMUM LIMITS

Salmonella spp

n=5, c=0, Absent in 25 g.

Listeria monocytogenes

n=5, c=0, Absent in 25 g.

Hygiene Parameters

MAXIMUM LIMITS

Enterobacteriaceae

n=5, c=2, m= 10² cfu/g., M=10³ cfu/g.

Staphylococcus aureus

n=5, c=1, m= 10 cfu/g., M=10² cfu/g

5. CHEMICAL CRITERIA

SAFETY PARAMETER

LIMITS

Moisture

≤ 7 %

a_w

0.1 - 0.35

QUALITY PARAMETER

LIMITS

Salt

≤ 12.5 %

Creatine and creatinine

≤ 7 %

Ammoniacal Nitrogen

≤ 0.5 %

Fat

≤ 15 %

Total Nitrogen

≤ 7 %

6. PHYSICAL CRITERIA

PARAMETER

LIMITS

Appearance


Homogenous mixture and must be free of lumps

Odour or flavour

Free from foreign odours. Beef aroma and salty, slightly onion, beef flavour

Colour

Brown to Dark brown

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Foreign matter
Storage and Transportation Temperature

Free from any foreign material
15°C to 25°C

7. CONTAMINANTS

7.1.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).

8. NUTRITION FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	369 kcal
Proteins	9.8 g
Carbohydrates	61 g
Fats	9.5 g

9. PACKAGING

PARAMETER	LIMITS
Primary packaging	Can or equivalent recyclable/ biodegradable packing material that maintains product’s 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	From 250 g to 1 kg.
Warranty at delivery location	Minimum 4 months

10. LABELLING

- UNSTD-GEN-02: “UN Product labelling”

11. OTHER REQUIREMENTS

- CODEX CAC/RCP 58-2005: “Code of Hygienic practices for meat”
- UNSTD-GEN-03: “UN Inspection”
- UNSTD-GEN-04: “UN Certification”