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1. PRODUCT NAME

BEEF STOCK BASE

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Concentrated beef stock, dry Powder/cube made from beef extract, salt, herbs, vegetables and other spices and additives.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Beef extract, beef fat, wheat starch and/or modified corn starch, salt, onion, garlic, herbs and spices
Optional: Sugar, yeast extract, flavour enhancer, hydrogenated vegetable fat

3.2. OTHER PERMITTED INGREDIENTS

Food Additives: Codex General Standard for Food Additives (GSFA) Database

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>	n=5, c=0, Absent in 25 g.
<i>Listeria monocytogenes</i>	n=5, c=0, Absent in 25 g.
Hygiene Parameters	MAXIMUM LIMITS
<i>Enterobacteriaceae</i>	n=5, c=2, m= 10 ² cfu/g., M=10 ³ cfu/g.
<i>Staphylococcus aureus</i>	n=5, c=1, m= 10 ¹ cfu/g., M=10 ² cfu/g.

6. CHEMICAL CRITERIA

SAFETY PARAMETERS	LIMITS
Moisture	≤ 7 %
a _w	0.1 - 0.35
QUALITY PARAMETERS	LIMITS
Salt	≤ 12.5 %
Creatine and creatinine	≤ 7 %
Ammoniacal Nitrogen	≤ 0.5 %
Total Nitrogen	≤ 7 %
Fat	≤ 15 %

7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Appearance	Homogenous mixture, and must be free of lumps
Odour or flavour	Free from foreign odours, free from off odour and flavour
Colour	Typically, of the product.
Foreign matter	Free from any foreign material
Storage and Transportation Temperature	15°C to 25°C

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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	201 kcal
Proteins	7 g
Carbohydrates	23 g
Fats	9 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 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 100 g to 500g.
Warranty at delivery location	Minimum 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"
12.3. CAC/GL 14-1991 Guide for the Microbiological Quality of Spices and Herbs used in Processed Meat and Poultry Products.