

	UN RATIONS STANDARD	DATE: 01/04/2024
	CHICKEN GRAVY BASE	ED Nº: 05
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1. PRODUCT NAME

CHICKEN GRAVY BASE

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Dry powder made from chicken extract with addition of other ingredients such as vegetables, herbs, spices and additives.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS (recipe product)

INGREDIENTS

Wheat flour, modified food starch, or modified corn starch, whey, chicken fat, salt, onions, celery seed, parsley, and other permitted herbs and spices.

Optional: Partially hydrogenated vegetable fat, flavour enhancers.

3.2. OTHER PERMITTED INGREDIENTS

Additives

For other permitted additives: Codex General Standard for Food Additives (GSFA) Database

4. MICROBIOLOGICAL CRITERIA

Food Safety Parameters	MAXIMUM LIMITS
<i>Salmonella</i> spp	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.

5. CHEMICAL CRITERIA

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

6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Odour or flavour	Free from foreign odours. Chicken flavour, slightly to moderate celery seed aroma
Colour	Golden Yellowish to brownish
Foreign matter	Free from any foreign material
Storage and Transportation Temperature	15°C to 25°C

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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	381 kcal
Proteins	11.3 g
Carbohydrates	62.1 g
Fats	9.7 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 rigor of transport and handling.
Primary packaging net weight	From 100 g to 500 g.
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"
- CAC/GL 14-1991 Guide for the Microbiological Quality of Spices and Herbs used in Processed Meat and Poultry Products.
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"