

	<b>UN RATIONS STANDARD</b>	DATE: 01/04/2024
	<b>CHICKEN STOCK BASE</b>	ED No: 05
	<b>CODE: UNSTD-COM 1131</b>	Page 1 of 2

## 1. PRODUCT NAME

CHICKEN STOCK BASE

### PRODUCT RISK

LOW	MEDIUM	HIGH
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## 2. DESCRIPTION



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

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

Chicken extract, chicken fat, wheat starch and/or modified corn starch, salt, parsley, celery seed, vegetables, herbs, and spices

Optional: Sugar, yeast extract, flavour enhancer, hydrogenated vegetable oil.

### 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

*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= 10<sup>2</sup>cfu/g., M=10<sup>3</sup>cfu/g.

*Staphylococcus aureus* n=5, c=1, m= 10<sup>1</sup> cfu/g., M=10<sup>2</sup>cfu/g.

## 6. CHEMICAL CRITERIA

### SAFETY PARAMETERS

### LIMITS

Moisture ≤ 7 %

a<sub>w</sub> 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

Odour or flavour Free from foreign odours

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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## 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	250 kcal
Proteins	9.8 g
Carbohydrates	31 g
Fats	9.5 g

## 10. 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 100 g to 500 g
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.