

	UN RATIONS STANDARD		DATE: 01/04/2024
	CHUTNEY INDIAN STYLE WITH MANGO		ED No: 04
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1. PRODUCT NAME

CHUTNEY INDIAN STYLE WITH

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Chutney Indian style with mango is a product prepared from washed, clean sound mango fruits (*Mangifera Indica* L.) which have been peeled and sliced, chopped, shredded or comminuted, then heat processed with basic ingredients before or after being sealed in containers so as to prevent spoilage.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Mango fruit not less than 40% m/m in the finished product, Spices and condiments such as vinegar, onion, garlic, ginger, salt; nutritive sweeteners, honey; other fruits and vegetables.

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


- 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. CHEMICAL CRITERIA

SAFETY PARAMETERS	MAXIMUM LIMITS
pH	≤ 4.6
QUALITY PARAMETERS	LIMITS
Fruit (Mango) ingredient	≥ 40 % m/m in the finished product
Total soluble solids	≥ 50 % m/m
Total ash	≤ 5 % m/m
Acid insoluble ash	≤ 0.5 % m/m

7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Appearance and colour	Shall possess a good, reasonably uniform colour characteristic of mango chutney and shall be reasonably free from discolouration due to oxidation or other causes.

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Odour or flavour

Shall possess characteristic flavour and odour of mango chutney and shall be reasonably free from objectionable, metallic or off-flavour or odour foreign to the product .

Texture

Shall have good consistency and be reasonably free from fibrous matter. The fruit pieces shall possess a reasonably tender tissue.

The number, size and presence of defects such as seeds or particles thereof, peels or any other extraneous matter shall not seriously affect the appearance or the eating quality of the product.

Foreign matter

Shall be free of any foreign matters

Storage and Transportation Temperature

15°C to 25°C

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 General Standard for Contaminants and Toxins in Food and Feed (CODEX STAN 193-1995).

8.2 The product covered by this Standard shall comply with maximum residue limits established by Codex Alimentarius (See: CAC / MRL: 2009 Maximum residue Limits (MRLs) for pesticides).

9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	255 kcal
Proteins	0.3 g
Carbohydrate	62 g
Fats	0.0 g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Glass containers or equivalent recyclable/ biodegradable packaging that maintains the integrity, sanitary and organoleptic qualities of the product and withstands the rigor 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 500 g
Warranty at delivery location	Minimum 4 months

11. LABELLING

11.1. UNSTD-GEN-02 "UN Product Labelling"

12. OTHER REQUIREMENTS

12.1. CODEX STAN 160-1987 "Codex standard for mango chutney"

12.2. UNSTD-GEN-03: "UN Inspection"

12.3. UNSTD-GEN-04: "UN Certification"