	UN RATIONS STANDARD	DATE: 01/04/2024
	MUSTARD ENGLISH PREPARED	ED No: 05
	CODE: UNSTD-COM 3123	Page 1 of 2

1. PRODUCT NAME

MUSTARD ENGLISH PREPARED

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Mustard English is a ready- to- use condiment made from the seeds of mustard plant (*Brassica Juncea* (Linnaeus)) ground to powder or pressed to create mustard oil, combined with ingredients listed under 3.1. It must contain cereal flours in a quantity not exceeding 10 % of the total weight.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Mustard seeds or mustard flour, water, fermentation vinegar, juice of unripe grapes, grape must, fruit juice, cereals flour

Optional: sugars, salt, herbs, spices, and flavourings

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
Erucic acid, including erucic acid bound in fat	≤ 35 g/kg
QUALITY PARAMETERS	LIMITS
Fatty mustard oil (allyl isothiocyanate) (min.)	≥ 6 %
Mustard kernel solids content (min.)	≥ 20 %

7. PHYSICAL CRITERIA

PARAMETER	LIMIT
Appearance and colour	Paste-like product, uniform, yellowish.
Odour or flavour	Mustard spicy flavour, extra hot.
Texture	Thick oily paste.
Foreign matter	The product shall be free from foreign or extraneous matter and rancid odour and taste.
Storage and Transportation Temperature	15°C to 25°C

	UN RATIONS STANDARD	DATE: 01/04/2024
	MUSTARD ENGLISH PREPARED	ED No: 05
	CODE: UNSTD-COM 3123	Page 2 of 2

8. CONTAMINANTS

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).

9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	189 kcal
Protein	7 g
Carbohydrates	18 g
Fat	9 g

10. PACKAGING

PARAMETER	LIMIT
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 rigor of transport and handling.
Primary packaging net weight	From 250 g to 1 Kg
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"