

	<b>UN RATIONS STANDARD</b>		DATE: 01/04/2024
	<b>MUSTARD FRENCH PREPARED</b>		ED No: 04
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## 1. PRODUCT NAME

MUSTARD FRENCH PREPARED

PRODUCT RISK		
LOW	MEDIUM	HIGH

## 2. DESCRIPTION



Mustard French is a ready-to-use condiment obtained by coarse milling without sieving of full-fat mustard seeds only using varieties *Brassica nigra* or *Brassica Juncea* (Linnaeus). It is mild in taste.

It may not contain cereal flours and colorants.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

Mustard powder/oil;

Only the following liquids, singly or in any combination with each other and with water, may be used: fermentation vinegar, juice of unripe grapes, grape juice, wine

Optional: salt, aromatic substances

### 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
Total solids derived from mustard seeds (min.)	≥ 18 %
Fatty mustard oil (allyl isothiocyanate) (min.)	≥ 5 %

## 7. PHYSICAL CRITERIA

PARAMETER	LIMIT
Appearance and colour	Paste-like, Uniform, yellowish to brownish.
Odour or flavour	Mustard spicy flavour.
Texture	Oily tick paste.
Foreign matter	The product shall be free from foreign or extraneous matter and rancid odour and taste.

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Storage and transportation Temperature 15°C to 25°C

#### 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	100 kcal
Fat	6 g
Carbohydrates	3 g
Protein	5.5 g

#### 10. PACKAGING

PARAMETER	LIMIT
Primary packaging	Glass container or food grade can/plastic container 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	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”