

	UN RATIONS STANDARD		DATE: 01/04/2024
	PICKLED MIXED RELISH		ED No: 04
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1. PRODUCT NAME

PICKLED MIXED RELISH

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Pickled relish is ready to use condiment made of finely cut or finely chopped cucumbers (not less than 60%) and may contain other vegetable ingredients such as cauliflower, onion, pepper, tomatoes, cabbage, olives, mustard or other suitable vegetable,. preserved through natural or controlled fermentation or added acidulantes and may be further preserved by pasteurization with heat, by other physical means or by chemical preservatives. Packed in a vinegar solution.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Vegetables – cucumbers, cauliflower, onion, pepper, tomatoes, cabbage, olives, mustard or other suitable vegetable;

Packing media: water, vinegar, salt

Optional: vegetable oils, paprika, herbs, spices, and condiments.

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.

4.2. CODEX STAN 115-1981 “Codex Standard for pickled cucumbers”

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	MAXIMUM LIMITS
Total acidity (as acetic acid)	≤ 2.7 %
Salt	≤ 5%

7. PHYSICAL CRITERIA

PARAMETER	LIMIT
Appearance and colour	Normal colour characteristics typical of the vegetables used.

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Odour or flavour	Good flavour and aroma typical of the type of pack and in consideration of any characterizing flavouring or special ingredients used.
Texture	The vegetables shall be reasonably firm, crisp and practically free from shrivelled, soft and flabby units and reasonably free from very large seeds.
Foreign matter	The product shall be free from foreign or extraneous matter.
Drain weight	Min 60 %
Transportation and Storage 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	38 kcal
Protein	0.5 g
Carbohydrates	6.5 g
Fat	0.5 g

10. PACKAGING

PARAMETER	LIMIT
Primary packaging	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	400 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"