

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

PICKLES MIXED

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



The product is made of mango, lime, green or red chillies, and optional ingredients and preserved with salt, acid or a combination of both, to mature as delicious pickles, in accordance with Asian recipes. The pickle may contain carrot, onion, garlic, ginger, sugar jaggery, edible vegetable oil, spices, spice extracts/oil, lime juice, vinegar/ acetic acid, citric acid, dry fruits, and nuts.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Mango, lime, chilli pepper, salt, edible vegetable oil, spices and condiments.

Optional: carrot, onion, garlic, ginger, sugar jaggery, spice extracts/oil, lime juice, vinegar/ acetic acid, citric acid, dry fruits, and nuts

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
Total acidity (as acetic acid), (min)	≥ 1.2 %
Salt (min)	≥ 12 %

7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Appearance and colour	Normal colour characteristics typical of the vegetables used.
Odour or flavour	Good flavour and aroma typical of the type of pack and in consideration of any characterizing flavouring or special ingredients used. No signs of fermentation.
Texture	The vegetables shall be reasonably firm, crisp and practically free from shrivelled, soft and flabby

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Drain weight	units and reasonably free from very large seeds.
Foreign matter	Min 60 %
	The product shall be free from foreign or extraneous matter.
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	226 Kcal
Protein	2.3 g
Carbohydrates	11.5 g
Fat	19 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 rigors of transport and handling.
Primary packaging net weight	Up 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. CODEX STAN 260-2007 Standard for pickled fruits and vegetables

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

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