

	<b>UN RATIONS STANDARD</b>	DATE: 01/04/2024
	<b>SALAD DRESSING FRENCH</b>	ED No: 05
	<b>CODE: UNSTD-COM 3137</b>	Page 1 of 2

## 1. PRODUCT NAME

SALAD DRESSING FRENCH

## PRODUCT RISK

LOW

MEDIUM

HIGH

## 2. DESCRIPTION



French Salad dressing is a viscous emulsion prepared from oil and vinegar and/or other acidifying agents such as citric/malic acids or lemon juice, and starchy paste consisting of salt, sweeteners, spices, monosodium glutamate, stabilizers and thickeners, colour and flavour stabilizers, and crystallization inhibitors.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

Vegetable oil, acidifying ingredients such as vinegar, lemon juice or lime juice, malic or citric acid, modified food starch, salt, sugar/sweeteners. Optional Ingredients: onions, mustard, garlic, herbs and spices, tomato pasta, paprika, and/or natural flavors (tomato/ paprika).

### 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

3.0 - 4.0

### QUALITY PARAMETERS

### LIMITS

Salt

1 - 4 %

Total acidity (As acetic acid)

0.5 -1.5 %

Fat/Oil

≥ 30 %

## 7. PHYSICAL CRITERIA

### PARAMETER

### LIMIT

Appearance and colour

Creamy, from pale orange to bright red. Appropriate to the product.

Odour or flavour

The dressing shall be free from any undesirable flavour and odours.

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Texture	Smooth and creamy, non-separating in components. Appropriate to the product.
Foreign matter	The product shall be free from foreign or extraneous matter.
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	393 kcal
Carbohydrates	19 g
Fats	35 g
Protein	0.5 g

#### 10. PACKAGING

PARAMETER	LIMIT
Primary packaging	Glass/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	From 250 ml to 500 ml
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"