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	SALAD DRESSING ITALIAN	ED No: 04
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1. PRODUCT NAME

SALAD DRESSING ITALIAN

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Salad dressing Italian style is a dressing typically made with water and vinegar or lemon juice and spices.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Vegetable oil, acidifying ingredients such as vinegar or lemon juice, spices, and salt.
Optional Ingredients: Sweeteners, garlic powder, paprika, dried oregano, dried basil, pepper, onion powder, Dijon-style mustard, and other ingredients typical for this flavor

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

LIMITS

pH

3.0 – 4.0

QUALITY PARAMETERS

LIMITS

Salt

1 – 4 %

Total acidity (As acetic acid)

0.5 – 1.5

7. PHYSICAL CRITERIA

PARAMETER

LIMITS

Appearance and colour

Consistency shall remain in a homogenous emulsified state and show no separation (of oil or water).
Appropriate to the product.

Odour or flavour

The dressing shall be flavorful, highly palatable, and free from any undesirable flavour and odours.

Texture

Appropriate to the product.

Foreign matter

The product shall be free from foreign or extraneous

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Storage and Transportation Temperature matter.
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	177 kcal
Carbohydrates	10 g
Fats	15 g
Protein	0.5 g

10. PACKAGING

PARAMETER	LIMIT
Primary packaging	Food grade glass/plastic containers or equivalent recyclable/ biodegradable packing 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”