

	<b>UN RATIONS STANDARD</b>	DATE: 01/04/2024
	<b>SALAD DRESSING VINAIGRETTE</b>	ED No: 03
	<b>CODE: UNSTD-COM 3140</b>	Page 1 of 2

#### 1. PRODUCT NAME

SALAD DRESSING VINAIGRETTE

#### PRODUCT RISK

LOW

MEDIUM

HIGH

#### 2. DESCRIPTION



Salad dressing Vinaigrette is a condiment, emulsion made from oil and vinegar seasoned with salt and pepper, flavoured with herbs and spices.

#### 3. INGREDIENTS

##### 3.1. ESSENTIAL INGREDIENTS

Olive Oil, vinegar, salt, pepper, herbs, spices, condiments.

Optional Ingredients: sugar, mustard, garlic, onion, carrot, lemon.

##### 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	Yellowish oil emulsion. Appropriate to product
Odour or flavour	Vinegar odour and flavour with a spice note and oil flavour. It should be flavourful, palatable, and free of undesirable odours.
Texture	Homogeneous emulsion.
Foreign matter	The product shall be free from foreign or extraneous matter.

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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	180 kcal
Carbohydrates	9.5 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	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"