	UN RATIONS STANDARD	DATE: 01/04/2024
	SAUCE BROWN	ED No: 03
	CODE: UNSTD-COM 3142	Page 1 of 2

1. PRODUCT NAME

SAUCE BROWN

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Brown sauce is a condiment used for hot or cold savoury foods.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Malt vinegar, tomato base, starch, salt, dates, tamarind, sweetener, spices, molasses.

Optional: fruit, fruit concentrate, fruit peels, fruit juices, modified cornflour, rye flour, onion or onion powder, anchovies, garlic or garlic powder, natural flavours

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
Titrateable acidity (as acetic acid)	1.5- 4.2 %

QUALITY PARAMETERS

LIMITS


Salt	1 - 4 %
Total soluble solids	20 - 50 %

7. PHYSICAL CRITERIA

PARAMETER

LIMIT

Appearance and colour	Brown, homogeneous sauce.
Odour or flavour	Spicy, tangy, malty, sweet/sour tomato flavour and odour characteristic of the specified flavour. It shall have no foreign flavours or odours.
Texture	Smooth, viscous, glossy, and moderately thick.

	UN RATIONS STANDARD		DATE: 01/04/2024
	SAUCE BROWN		ED No: 03
	CODE: UNSTD-COM 3142		Page 2 of 2

Foreign matter

The product shall be free from foreign or extraneous matter.

Storage and Transport 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	101 kcal
Carbohydrates	24 g
Protein	0.9 g
Fat	0.1 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 rigors of transport and handling.
Primary packaging net weight	250 g to 500 g
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"