

	UN RATIONS STANDARD		DATE: 01/04/2024
	SAUCE CHINESE BEAN		ED No: 03
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1. PRODUCT NAME

SAUCE CHINESE BEAN

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Chinese Bean Sauce is an all-purpose cooking sauce for stir-frying, steaming or braising meats and fish. It is a ready-to-use condiment prepared specially from naturally fermented soybeans.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Black beans, flour and/or starches, salts

Optional: Vegetable oil, spices, garlic, chilli pepper, ginger, anchovy extract, soya bean extract

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		4.5 - 5.4
QUALITY PARAMETERS		LIMITS
Total acidity (As acetic acid)		0.8 - 1.6 %
Salt (min.)		≥ 8 %
Protein (N x 6.25) (min.)		≥ 4.5 %
Total solids (salt-free basis), (min.)		≥ 20 %

7. PHYSICAL CRITERIA

PARAMETER	LIMIT
Appearance and color	Clear dark brown liquid. It shall be free from sediment.
Odour or flavour	Well-blended, palatable, salty, and soy and bean flavour, with no foreign odour.

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Texture	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	150 kcal
Carbohydrates	20 g
Protein	7.5 g
Fats	4.5 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 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”