

	<b>UN RATIONS STANDARD</b>	DATE: 01/04/2024
	<b>SAUCE MINT</b>	ED No: 03
	<b>CODE: UNSTD-COM 3146</b>	Page 1 of 2

#### 1. PRODUCT NAME

SAUCE MINT

#### PRODUCT RISK

LOW

MEDIUM

HIGH

#### 2. DESCRIPTION



Sauce Mint is a ready-to-use condiment prepared from finely chopped mint leaves, vinegar and a small amount of sugar.

#### 3. INGREDIENTS

##### 3.1. ESSENTIAL INGREDIENTS

Mint leaves, vinegar, starch, salt and sugar  
Optional: Lime juice, natural mint flavoring

##### 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

3.0-3.5

##### QUALITY PARAMETERS

##### LIMITS

Total solids (min)

≥ 22 %

Titrateable acidity (as acetic acid)

2.4 – 5 %

#### 7. PHYSICAL CRITERIA

##### PARAMETER

##### LIMITS

Appearance and colour

Green.

Odour or flavour

The product shall possess a pungent odour and a good flavour that is well balanced.

Texture

Paste.

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

8.1. 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).

8.2. The product covered by this Standard shall comply with maximum residue limits established by Codex Alimentarius (See: CAC / MRL: 2009 Maximum residue Limits (MRLS) for pesticides).

## 9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	101 kcal
Carbohydrates	22.5 g
Protein	1.5 g
Fat	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	150 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"