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	SAUCE TABASCO		ED No: 04
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1. PRODUCT NAME

SAUCE TABASCO

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Sauce Tabasco is a ready -to-use condiment prepared from tabasco red pepper, derived from the *Capsicum frutescens* var. tabasco, which is fermented and blended with vinegar.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Tabasco red pepper, vinegar, salt

Optional: spices.

The artificial colour including Sudan Red is not permitted.

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

MAXIMUM LIMITS

pH

≤ 3.4

QUALITY PARAMETERS

LIMITS

Titratable acidity (As acetic acid)

8.0 - 9.0 %

Total salt (as NaCl)

1.0 - 3.0 %

Pungency capsaicin

2500 – 8000 SHU

Non-volatile solids

3.5 – 6.0 % (w/w)

7. PHYSICAL CRITERIA

PARAMETER


LIMIT

Appearance and colour

Red to reddish brown.

Odour or flavour

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

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Texture
Foreign matter

Appropriate to the product.
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	16 kcal
Carbohydrates	1.0 g
Protein	1.3 g
Fat	0.8 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 50 ml to 150 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"