	<b>UN RATIONS STANDARD</b>	DATE: 01/04/2024
	<b>SAUCE WORCESTERSHIRE</b>	ED No: 04
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#### 1. PRODUCT NAME

SAUCE WORCESTERSHIRE

#### PRODUCT RISK

LOW

MEDIUM

HIGH

#### 2. DESCRIPTION



Sauce Worcestershire is a fermented liquid condiment. It is a thin strong-flavoured, ready-to-use condiment made from water, vinegar, and molasses.

#### 3. INGREDIENTS

##### 3.1. ESSENTIAL INGREDIENTS

Vinegar, salt, sweeteners, tamarinds, and molasses

Optional: soy sauce and/or a hydrolyzed vegetable protein, citrus (lime or grapefruit) fruit juice/solids, chili pepper extract, organic acids (citric), anchovies, garlic, spices, vegetables (shallots or onions), natural flavours, protein extracts.

##### 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 - 3.9
QUALITY PARAMETERS	LIMITS
Total Solids	13.6 - 31.0 %
Titrateable acidity (as acetic acid)	2.6 - 3.75 %
Salt	1.0 - 3.75 %

#### 7. PHYSICAL CRITERIA

PARAMETER	LIMIT
Appearance and colour	Brown to dark brown.
Odour or flavour	A tart, fruit-spice flavour. It shall be free from fermentation and with no foreign flavours and odours.

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Texture	Liquid. It may have visible sediment which may be dispersed by agitation.
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	95 kcal
Carbohydrates	22 g
Protein	0.8 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	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"