

	UN RATIONS STANDARD	DATE: 01/04/2024
	BALSAMIC VINEGAR	ED No: 04
	CODE: UNSTD-COM 4279	Page 1 of 2

1. PRODUCT NAME

BALSAMIC VINEGAR

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Balsamic vinegar is a thick, sweet-smelling vinegar that has been aged; is made from pure grape juice from *Trebbiano* grape, which is native to Modena, Italy. This type of vinegar is often used in cooking, can be used as a salad dressing or as a topping for vegetables.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Balsamic Vinegar from Grape juice.

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	2.5 – 3.5
Sulphurdioxide	< 70 mg/kg
QUALITY PARAMETERS	LIMITS
Acidity, min	≥ 4.5 % (w/v)
Ethanol	≤ 1.5 % (v/v)

7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Texture	Creamy liquid
Odour and flavour	Characteristics of vinegar
Colour	Deep brown, very dark
Foreign matter	Shall have no foreign matter.
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).

	UN RATIONS STANDARD	DATE: 01/04/2024
	BALSAMIC VINEGAR	ED No: 04
	CODE: UNSTD-COM 4279	Page 2 of 2

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	88 kcal
Carbohydrates	14 g
Protein	0.5 g
Fat	0.0 g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Glass bottles or equivalent food-grade recyclable/ biodegradable packaging material that maintains the product's organoleptic qualities and sanitary integrity. Must withstand 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	From 500 ml to 1 Lt
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"