	<b>UN RATIONS STANDARD</b>	DATE: 01/04/2024
	<b>BEEF GRAVY BASE HALAL</b>	ED N°: 02
	<b>CODE: UNSTD-COM 6110</b>	Page: 1 of 2

### 1. PRODUCT NAME

BEEF GRAVY BASE HALAL

PRODUCT RISK		
LOW	MEDIUM	HIGH

### 2. DESCRIPTION



Dry powder made of beef fat, onions, garlic and other spices and additives. A dark brown to black powder. The re-hydrated product gives a dark bouillon that can be thickened to make a gravy or sauce.

### 3. INGREDIENTS

#### 3.1. ESSENTIAL INGREDIENTS

#### INGREDIENTS

Beef fat, wheat flourwheat starch, and /or modified cornstarch, salt, onions, garlic, and other permitted spices

Optional : Whey milk powder, partially hydrogenated vegetable fat

#### 3.2. OTHER PERMITTED INGREDIENTS

#### INGREDIENT

For permitted additives and flavours enhancers: Codex General Standard for Food Additives (GSFA) Database

### 4. MICROBIOLOGICAL CRITERIA


Food Safety Parameters	MAXIMUM LIMITS
<i>Salmonella spp</i>	n=5, c=0, Absent in 25 g.
<i>Listeria monocytogenes</i>	n=5, c=0, Absent in 25 g.
Hygiene Parameters	MAXIMUM LIMITS
<i>Enterobacteriaceae</i>	n=5, c=2, m= 10 <sup>2</sup> cfu/g., M=10 <sup>3</sup> cfu/g.
<i>Staphylococcus aureus</i>	n=5, c=1, m= 10 cfu/g., M=10 <sup>2</sup> cfu/g

### 5. CHEMICAL CRITERIA

SAFETY PARAMETER	LIMITS
Moisture	≤ 7 %
a <sub>w</sub>	0.1 - 0.35
QUALITY PARAMETER	LIMITS
Salt	≤ 12.5 %
Creatine and creatinine	≤ 7 %
Ammoniacal Nitrogen	≤ 0.5 %
Fat	≤ 15 %
Total Nitrogen	≤ 7 %
Product may be subject to DNA authentication.	

### 6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Appearance	Homogenous mixture and must be free of lumps
Odour or flavour	Free from foreign odours. Beef aroma and salty, slightly onion, beef flavour
Colour	Brown to Dark brown

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	<b>CODE: UNSTD-COM 6110</b>	<b>Page: 2 of 2</b>

Foreign matter  
Storage and Transportation Temperature

Free from any foreign material  
15°C to 25°C

**7. CONTAMINANTS**

7.1.The products covered by this Standard shall comply with the Maximum Levels for contaminants that are specified for the product in the General Standard for Contaminants and Toxins in Food and Feed (CODEX STAN 193-1995).

**8. NUTRITION FACTS (Approximate values per 100 g)**

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	369 kcal
Proteins	9.8 g
Carbohydrates	61 g
Fats	9.5 g

**9. PACKAGING**

PARAMETER	LIMITS
Primary packaging	Can or equivalent recyclable/ biodegradable packing material that maintains product’s organoleptic qualities and sanitary integrity. Able to withstand the rigors 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 250 g to 1 kg.
Warranty at delivery location	Minimum 4 months

**10. LABELLING**

- UNSTD-GEN-02: “UN Product labelling”

**11. OTHER REQUIREMENTS**

- CODEX CAC/RCP 58-2005: “Code of Hygienic practices for meat”
- UNSTD-GEN-03: “UN Inspection”
- UNSTD-GEN-04: “UN Certification”
- CODEX CAC/GL 24 -1997: General Guidelines for use of the term “Halal”.