

PAKISTAN STANDARD
FOR
MAYONNAISE
(1ST REVISION)



PAKISTAN STANDARDS AND QUALITY CONTROL AUTHORITY,
STANDARDS DEVELOPMENT CENTRE,
Plot No. ST.7/A, Block-3, Scheme-36, Gulistan-e-Jouhar,
Karachi-Pakistan

**PAKISTAN STANDARD SPECIFICATION
FOR
MAYONNAISE (1ST REVISION)**

- 1.1 This Pakistan Standard was adopted by the Pakistan Standards & Quality Control Authority on **10-09-2010**, after the draft finalized by the Spices & Condiments Technical Committee had been approved by the National Standards Committee for Agriculture and Food Products.
- 1.2 In the preparation of this Standard the views of the manufacturers, consumers, food technologists and testing authorities have been taken into consideration. The assistance derived from CAC/WHO is acknowledged with thanks.
- 1.3 This standard is intended chiefly to cover the technical provisions relating to the supply of Mayonnaise and does not include all the necessary provisions; of a contract.
- 1.4 For the purpose of deciding whether a particular requirement of this standard is complied with the final value observed or calculated, expressing the result of a test or analysis shall be rounded off in accordance with PS: 103 for Methods for Rounding Off Numerical Values, the number of significant placed retained in the rounded off value shall be the same as that of the specified value in this standard

2. DESCRIPTION

- 2.1 For the purpose of this standard, the following definition shall apply:

S. #	Parameters	Real Mayonnaise	Mayonnaise	Light Mayonnaise	Low Fat Mayonnaise	Fat Free Mayonnaise	Egg less Mayonnaise
1	Fat	65% Minimum	25 % Minimum	12.5 % Minimum	6 % Minimum	0%	Ranges from fat-free to real mayonnaise
2	Egg Yolk or whole egg	Not Less than 6%	Not Less than 6%	Not Less than 6%	Not Less than 6%	0%	0%
3	Optional Ingredients:-						
3.1	Egg White	As per the Physical & Organoleptic requirements	As per the Physical & Organoleptic requirements	As per the Physical & Organoleptic requirements	As per the Physical & Organoleptic requirements	As per the Physical & Organoleptic requirements	As per the Physical & Organoleptic requirements
3.2	Sugars						
3.3	Food Grade Salt						
3.4	Condiments Spices & Herbs						
3.5	Fruits & Vegetables						
3.6	Dairy Products						
3.7	Water						
4	Acidifying Agents	Limited by GMP	Limited by GMP	Limited by GMP	Limited by GMP	Limited by GMP	Limited by GMP
4.1	Acetic Acid or Na and K Salts						
4.2	Citric Acid or Na and K Salts						
4.3	Lactic Acid or Na and K Salts						
4.4	Malic Acid or Na and K Salts						
5	Antioxidants:-						
5.1	Alpha Tocopherols & mixed concentrate of tocopherols	240 mg/kg singly or in combination	240 mg/kg singly or in combination	240 mg/kg singly or in combination	240 mg/kg singly or in combination	-	240 mg/kg singly or in combination
5.2	Ascorbic Acid	500 mg/kg	500 mg/kg	500 mg/kg	500 mg/kg	-	500 mg/kg
5.3	Butylated Hydroxyanisole	140 mg/kg	140 mg/kg	140 mg/kg	140 mg/kg	-	140 mg/kg
5.4	Butylated Hydroxytoluene	60 mg/kg	60 mg/kg	60 mg/kg	60 mg/kg	-	60 mg/kg
5.5	EDTA	75 mg/kg	75 mg/kg	75 mg/kg	75 mg/kg	-	75 mg/kg
5.6	Ascorbyl Palmitate	500 mg/kg	500 mg/kg	500 mg/kg	500 mg/kg	-	500 mg/kg

6	Colours:-						
6.1	Curcumin	100 mg/kg singly or in combination	100 mg/kg singly or in combination	100 mg/kg singly or in combination	100 mg/kg singly or in combination	100 mg/kg singly or in combination	100 mg/kg singly or in combination
6.2	Tartrazine						
6.3	Sunset Yellow						
6.4	Beta Carotene						
6.5	Beta-Apo-carotenal						
6.6	Beta-Apo-8-carotenoic Acid						
6.7	Annato extracts	100mg/kg	100mg/kg	100mg/kg	100mg/kg	100mg/kg	100mg/kg
6.8	Chlorophyll	500 mg/kg	500 mg/kg	500 mg/kg	500 mg/kg	500 mg/kg	500 mg/kg
6.9	Caramel (ammonia Type)	500 mg/kg	500 mg/kg	500 mg/kg	500 mg/kg	500 mg/kg	500 mg/kg
6.10	Beet Red	500 mg/kg	500 mg/kg	500 mg/kg	500 mg/kg	500 mg/kg	500 mg/kg
7	Flavors (Natural or Nature Identical)	Limited by GMP	Limited by GMP	Limited by GMP	Limited by GMP	Limited by GMP	Limited by GMP
8	Preservatives:-						
8.1	Benzoic Acid Na or K Salts	1 g/kg singly or in combination	1 g/kg singly or in combination	1 g/kg singly or in combination	1 g/kg singly or in combination	1 g/kg singly or in combination	1 g/kg singly or in combination
8.2	Sorbic Acid or K salt						
9	Stabilizers:-						
9.1	Carrageenan	As per the Physical & Organoleptic requirements	As per the Physical & Organoleptic requirements	As per the Physical & Organoleptic requirements	As per the Physical & Organoleptic requirements	As per the Physical & Organoleptic requirements	As per the Physical & Organoleptic requirements
9.2	Sodium alginate						
9.3	Potassium alginate						
9.4	Propylene glycol alginate						
9.5	LBG						
9.6	Guar Gum						
9.7	Sodium CMC						
9.8	Xanthan Gum						
9.9	Tragecanth						
9.10	Microcrystalline Cellulose						
9.11	Pectins						
9.12	Gum Acacia						
10	Chemically Modified Starches:-						
	Acetylated Distrach adipate, Acetylated Distarch phosphate, distarch phosphate, hydroxyl phosphate	As per the Physical & Organoleptic requirements	As per the Physical & Organoleptic requirements	As per the Physical & Organoleptic requirements	As per the Physical & Organoleptic requirements	As per the Physical & Organoleptic requirements	As per the Physical & Organoleptic requirements
11	Enzyme Preparations:-						
11.1	Glucose Oxidase	Limited by GMP	Limited by GMP	Limited by GMP	Limited by GMP	Limited by GMP	Limited by GMP
12	Flavour Enhancer:-						
12.1	Mono Sodium Glutamate	1 g/kg	1 g/kg	1 g/kg	1 g/kg	1 g/kg	1 g/kg
13	Contaminants:-						
13.1	Arsenic	0.3 mg/kg	0.3 mg/kg	0.3 mg/kg	0.3 mg/kg	0.3 mg/kg	0.3 mg/kg
13.2	Lead	0.3 mg/kg	0.3 mg/kg	0.3 mg/kg	0.3 mg/kg	0.3 mg/kg	0.3 mg/kg
13.3	Copper	2.0 mg/kg	2.0 mg/kg	2.0 mg/kg	2.0 mg/kg	2.0 mg/kg	2.0 mg/kg

Mayonnaise is a condiment sauce obtained by emulsifying edible vegetable oil (s) in an aqueous phase consisting of natural or synthetic vinegar, the oil-in-water emulsion being produced by hen's egg yolk or

whole egg. However, it excludes fat-free mayonnaise and egg-less mayonnaise where edible fat-replacer(s) and egg-replacer(s) are allowed to replace fat and egg yolk or whole egg. Mayonnaise may contain optional ingredients.

TABLE – 1I

MICROBIOLOGICAL REQUIREMENT FOR TUMERIC POWDER

S.#	CHARACTERISTICS	REQUIREMENTS
i.	Total viable plate count	< 25000 cfu / gram
ii.	Coliforms	< 10 cfu / gram
iii.	Yeast / Mould	< 10 cfu / gram
iv	Salmonella	Negative

Note: The relevant testing methods of ISO, CAC, and of other Internationally recognized standard methods, may be taken in to account for analysis purpose.

4. **HYGIENE**

4.1 To the extent possible in good manufacturing practice, the product shall be free from objectionable matter.

4.2 When tested by appropriate methods of sampling and examination, the product shall be free from any substances originating from microorganisms in amounts which may represent a hazard to health.

5. **PACKING: -** The product shall be packed in containers which ensure the hygienic quality and the other qualities of the food.

6. **MARKING / LABELLING**

Each container shall be marked or labeled.

In addition to the provisions of the Pakistan Standard for the Labeling of Prepackaged Foods PS:1485 (R)

Each container shall be marked or labeled with following particulars:

- a. Name of the Product
- b. Name and address of the manufacturer
- c. Net weight of the contents of the container in grams.
- d. Date of manufacture & expiry.
- e. List of ingredients (Halal) in descending order.
- f. Storage conditions
- g. Pakistan Standard Number, PS Mark & License Number.

7. **SAMPLING**

7.1 The method of drawing representative samples of the material and criteria for conformity shall as prescribed in PS: 630.