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**CKS**

## **Mayonnaise, salad cream and salad dressing**

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**Notice**

Except for purposes of tender or contract, no person may claim or create the impression that commodities comply with this specification.

**Table of changes**

<b>Change No.</b>	<b>Date</b>	<b>Scope</b>
Amdt 1	2002	Amended to update referenced standards and a requirement.
Amdt 2	2009	Amended to change the designation of SABS standards to SANS standards, and to update referenced standards.

**Foreword**

This coordinating specification is a technical agreement developed in accordance with SANS 1-1, and approved by National Committee SABS SC 34E, *Additives and ingredients for use in food products – Edible oils*.

This document was published in May 2009. This document supersedes CKS 630:2002 (edition 1.1).

A vertical line in the margin shows where the text has been technically modified by amendment No. 2.

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## **Mayonnaise, salad cream and salad dressing**

### **0 Applicable standards**

**0.1** The latest issues of the following standards form part of this specification:

*AOAC Handbook Official methods of analysis*<sup>1)</sup>.

SANS 171, *Glassware and equipment for microbiological tests.*

**Amdt 2** |

SANS 5553, *Media and reagents for microbiological tests.*

SANS 6579/ISO 6579, *Microbiology of food and animal feeding stuffs – Horizontal method for the detection of Salmonella spp.*

**Amdt 1**

SANS 7251/ISO 7251, *Microbiology of food and animal feeding stuffs – Horizontal method for the detection and enumeration of presumptive Escherichia coli – Most probable number technique.*

**Amdt 1**

### **1 Scope**

**1.1** This specification covers physical, chemical and microbiological requirements for mayonnaise, salad cream and salad dressing, as well as requirements for their packing.

### **2 Definitions**

**2.1** For the purposes of this specification the following definitions shall apply:

#### **mayonnaise**

emulsified semi-solid soft food prepared from pure sunflower oil, acidifying agent and liquid, fresh, frozen or dried egg yolks or modified milk protein or soy protein instead of egg and containing any of the following ingredients:

**Amdt 1**

salt, mustard, sweeteners, spices, monosodium glutamate, food colorants, flavorants and preservatives

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1) Published and distributed by the Association of Official Analytical Chemists, Benjamin Franklin Station, Washington D.C. 20044, USA

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### **salad cream**

emulsified semi-solid soft food prepared from pure sunflower oil, acidifying agent, egg yolks and starch paste (water may be added in the preparation of such paste), and containing any of the following ingredients:

salt, mustard, sweeteners, spices, monosodium glutamate, food colorants, flavorants, preservatives, stabilizer or thickener

### **salad dressing**

liquid or semi-liquid food prepared from pure sunflower oil, acidifying agent and starch paste, and containing any of the following ingredients:

water, salt, mustard, sweeteners, tomato paste or purée, monosodium glutamate, spices, food colorants, flavorants, preservatives, stabilizer or thickener

## **3 Requirements for the product**

### **3.1 General**

The product shall comply with the relevant requirements of the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972) and the Agricultural Product Standards Act, 1990 (Act No. 119 of 1990). **Amdt 1**

### **3.2 Physical requirements**

#### **3.2.1 Flavour and odour**

The product shall have a pleasant, characteristic flavour and pungency. No rancidity or other objectionable or foreign flavour or odour shall be present.

#### **3.2.2 Colour**

The product shall have a pleasing colour typical of the ingredients used. The colour shall be even.

#### **3.2.3 Consistency**

Mayonnaise and salad cream shall be a smooth, stable emulsion and shall show no tendency to develop fissures or lumps.

#### **3.2.4 Texture**

Mayonnaise and salad cream shall have a soft, glossy and uniformly smooth texture. The viscosity of mayonnaise and salad cream shall be such that the product can be easily spooned or poured from the container at refrigeration temperature (i.e. 4 – 10 °C) and room temperature (i.e. 20 – 25 °C). Salad dressing shall be pourable at refrigeration temperature (i.e. 4 – 10 °C) and room temperature (i.e. 20 – 25 °C).

#### **3.2.5 Freedom from foreign matter**

The product shall be free from dirt and extraneous matter. It shall be also free from insect, rodent and other animal contamination.

#### **3.2.6 Shelf life**

The product shall have a shelf life of 6 months and the expiry date shall be indicated on the label attached to the container.

### **3.2.7 Net mass**

The net mass of the product shall comply with the regulations framed under the Trade Metrology Act, 1973 (Act No. 77 of 1973).

### **3.2.8 Fill of container**

When a container of the product is tested in accordance with 5.1, the product shall occupy at least 90 % of the total volume capacity of the container.

## **3.3 Constituent requirements**

See table 1.

**Amdt 1**