



**BRUNEI DARUSSALAM STANDARD
PIAWAI BRUNEI DARUSSALAM**

PBD 37:2023

STANDARD FOR CHILI SAUCE

**NATIONAL STANDARDS COUNCIL
BRUNEI DARUSSALAM**

Published by
National Standards Centre

All rights reserved. Unless otherwise specified, no part of this Piawai Brunei Darussalam may be reproduced or utilized in any form or by any means, electronic or mechanical, including photocopying and microfilming, without written permission from National Standards Centre.



Attention is drawn to the fact that this Brunei Darussalam Standard does not confer any immunity from legal obligations in any contract for compliance to the Standard.

The Brunei Darussalam Standards are subject to periodical review according to the current needs of the local industries and to keep abreast of progress in the industries concerned. Suggestions of amendments will be recorded and in due course brought to the notice of the committees concerned.

Disclaimer:

- 1) *Piawai Brunei Darussalam are subjected to periodic review depending on the technological changes and new developments. Any changes made hereafter are documented through the issue of either amendments or revisions.*
- 2) *Compliance with this Piawai Brunei Darussalam does not exempt users from legal obligations or purport to include all the necessary provisions of a contract.*
- 3) *This PBD 37:2023 does not purport to include all necessary provisions of a contract.*

Amendments issued since publication

Amendment No.	Date of issue	Text affected

Brief Intro on National Standards Council

Formed in 2009, the Council act as the body responsible for strengthening and monitoring standards and conformance in Brunei Darussalam. Its members encompass multiple agencies across the Government, industry, academia and consumer interests and are envisaged to provide policy direction that will firm up national initiatives to create and stimulate sustainable economic growth. In this endeavor, factors such as the creation and promotion of awareness on consumer safety and interests will also form part of the main scope of the council.

The work of the council is facilitated by the National Standards Centre (NSC), under the Ministry of Finance and Economy. With the main role of strengthening the capacity and sustainability of the national standards infrastructure, the NSC has been instructed to act as a body that provides a platform to complement the formation of the Council.

On matters pertaining to the development of national standards i.e. Piawai Brunei Darussalam (PBD), the management of activities are monitored through the formation of National Standards Committees. Clustered based on the scope of its industry, the work of developing PBD stands guided by international practice with the involvement of multiple agencies across the Government, industry and public as a whole.

Further information on Piawai Brunei Darussalam, please contact:

National Standards Centre,
Ministry of Finance and Economy
B19, Simpang 32-15, Flat Anggerek Desa, BB8810
Office No: +673 2333964
Email: standarddevelopment@mofe.gov.bn

CONTENTS	PAGE
Brief Intro on National Standards Council	2
COMMITTEE REPRESENTATION	4
FOREWORD	5
1. SCOPE	6
2. RATIONALE	6
3. DESCRIPTION	6
3.1. Product Definition	6
3.2. Product Variety	6
4. ESSENTIAL COMPOSITION AND QUALITY FACTORS	7
4.1. Composition	7
4.2. Quality Criteria	8
5. FOOD ADDITIVES	8
6. CONTAMINANTS	12
6.1. Metal Contaminant	12
7. HYGIENE	13
8. LABELLING	14
8.1. Name of The Product	14
REFERENCES	14

COMMITTEE REPRESENTATION

The Technical Committee on Food (TCoF) under the National Food Standards Committee was initially entrusted by the Department of Agriculture and Agrifood, Ministry of Primary Resources and Tourism to prepare the Brunei Darussalam Standard on Chili Sauce. With the establishment of the Brunei Darussalam Food Authority (BDFA) on the 1st January 2021, the role and responsibility of developing this standard was transferred to the BDFA. The members of the Technical Committee involved in developing the Brunei Darussalam Standard on Chili Sauce are as follows:

Capacity	Name	Affiliation
Chairperson	Hajah Siti Raihani binti Haji Abdul Hamid	Brunei Darussalam Food Authority
	Secretariat	
Members	Pg Hajah Masliati binti PSJ Pg Haji Abd Momin	Department of Agriculture and Agrifood, Ministry of Primary Resources and Tourism
	Hajah Saaimah binti Haji Abdi Manaf	
	Hajah Siti Juhaidah binti Haji Mohd Junaidi	
	Nurul Ehra Hayati binti Haji Md Hussin	
	Siti Syafiqah @ Fatin binti Haji Abd Kadir	
	Nor Amirah Ehsani binti Haji Md Manan	
	Habibah binti Awang Abdul Razak	Department of Scientific Services, Ministry of Health
	Siti Khadizah binti Haji Abd Latiff	Brunei Darussalam Food Authority
	Pg Halimatussaadiyah binti Pg Mohd Alias	
	Hajah Noorlela binti DPS Haji Abdul Rahman	National Standards Centre, Ministry of Finance and Economy
Hartini binti Haji Kamero Jamen		

FOREWORD

This publication is a result of dedication and commitment from the Technical Committee of Food (TCoF) which comprised of subject matter experts from various backgrounds under the Brunei Darussalam Food Authority, the Department of Agriculture and Agrifood, Ministry of Primary Resources and Tourism, and the Department of Scientific Services, Ministry of Health.

Brunei Darussalam Standard on Chili Sauce was adopted from the Regional Codex Standard for Chili Sauce (CXS 306R – 2011) amended 2022, with modification made in the format, product definition, microbiological criteria, labelling and name of product in accordance with Brunei Darussalam Public Health (Food) Act (Chapter 182), and its Regulations.

Throughout the series of discussions and technical research, the standard had been finalised with reference primarily to the Brunei Darussalam Public Health (Food) Act (Chapter 182), and its Regulations and the Regional Codex Standard for Chili Sauce (CXS 306R – 2011) amended 2022. Reference was also made to the Thai Agricultural Standard for Chili Sauce, TAS 8401 – 2009, Ministry of Agriculture and Cooperatives, 28 December 2009 as well as laboratory analysis results of locally produced chili sauces.

The standard aims to provide a common understanding on the scope of the standard, product description, essential composition and quality factors, definition of defects, food additives, metal contaminants, hygiene and labelling. It is hoped that this standard will serve as a general reference and guidance for importers, exporters, food manufacturers, agricultural extensions, farming communities, academic researchers, policy makers and also general public who are involved in various aspects of the food supply chain.

Chief Executive Officer

Brunei Darussalam Food Authority

Brunei Darussalam

BRUNEI DARUSSALAM STANDARD ON CHILI SAUCE

1. SCOPE

This standard applies to chili sauce, as defined in Section 3 below, and offered for direct consumption, including for catering purposes or for repacking if required. It does not apply to the product when indicated as being intended for further processing.

2. RATIONALE

To establish a guideline for the industrial standard of chili sauce production in Brunei Darussalam in compliance with the Public Health (Food) Act (Chapter 182) and its Regulations, for the determination of raw materials, quality, food additive, contaminants, hygiene, packaging and labelling, and analysis of the stated food product.

3. DESCRIPTION

3.1 PRODUCT DEFINITION

Chili sauce is the product:

- (a) intended for use as seasoning and condiment;
- (b) prepared from the edible portion of sound ripe chilies and clean raw materials referred to in section 4.1. below which are mixed and prepared to obtain the desired quality and characteristics;
- (c) shall contain not less than the equivalent of 5% (w/w) chilies;
- (d) shall contain total acidity of 0.8% and a pH of below 4.5;
- (e) shall contain no other substance except permitted chemical preservatives, colouring matters, stabilisers and flavour enhancers; and
- (f) processed by heat, in an appropriate manner, before or after being hermetically sealed in a container, so as to prevent spoilage.

3.2 PRODUCT VARIETY

3.2.1 Chili sauce can be of the following variety:

- (a) Chili sauce with pulp and seeds homogeneously ground together;