	UN RATIONS STANDARD		DATE: 30/10/2011
	JAM APRICOT		ED No: 01
	CODE: UNSTD-COM 3114		Page: 1 of 2

1. PRODUCT NAME

JAM APRICOT

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Apricot jam is a viscous, semisolid gel prepared from pieces of apricots; concentrated or unconcentrated apricot pulp mixed with sweetening and gelled to a suitable consistency, with or without the addition of water, acidifying agent and pectin.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Apricots, Sugar, Acidify agent, Pectin

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.
- 4.2. CODEX-STAN 296-2009, "CODEX Standard for jams, jellies and marmalades"

5. MICROBIOLOGICAL CRITERIA

FOOD SAFETY PARAMETERS

MAXIMUM LIMITS

Yeast and Mould

$<10^1$ cfu/g

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

MAXIMUM LIMITS

pH

3.5 – 4.5

QUALITY PARAMETERS

MAXIMUM LIMITS


Fruit quantity

≥45% of finished product

Soluble-solids content

60-65% or greater

7. PHYSICAL CRITERIA

	UN RATIONS STANDARD	DATE: 30/10/2011
	JAM APRICOT	ED No: 01
	CODE: UNSTD-COM 3114	Page: 1 of 2

PARAMETER

Appearance and colour	Uniform, bright light yellow, characteristic of apricots.
Odour or flavour	Appropriate to the product.
Texture	Uniform; characterised by a tender gel (when cut, it shows edges).
Foreign matter	Shall have no foreign matter.
Storage	Shall be maintained at $\leq 30^{\circ}\text{C}$ during storage and delivery.

8. CONTAMINANTS

QUALITY PARAMETERS

MAXIMUM LIMITS

Lead (Pb)	1mg/kg
Tin (Sn)	250 mg/kg

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).

9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	242 Kcal
Proteins	0.7 g
Carbohydrate	64.4 g
Fats	0.2 g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade plastic/glass container that maintains the integrity of the product to protect product, maintaining sanitary and organoleptic qualities intact and withstands the rigors of transport and handling. Shall be not < 90% (less head space) of water capacity of container.
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	Up to 1 kg
Warranty at delivery location	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"