



UN RATIONS STANDARD

DATE: 30/10/2011

FRUIT APPLESauce CANNED

ED No: 01

CODE: UNSTD-COM 4105

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1. PRODUCT NAME

FRUIT APPLESauce CANNED

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Canned applesauce is the comminuted or chopped product prepared from washed, clean apples, conforming to the characteristics of the fruit of *Malus domestica* Borkhausen which may have been peeled and which after trimming are sound. The product is hermetically sealed (water and air-tight) in a container, commercially sterile.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Apples as defined; salt; spices; water; and without added sweeteners

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. CAC/RCP 23-1993 (Rev. 2): Recommended International code of hygienic practice for low-acid and acidified low-acid canned food".
- 4.3. CODEX STAN 17-1981 CODEX STANDARD FOR CANNED APPLESauce
- 4.4. CAC/RCP 60-2005 CODE OF PRACTICE FOR THE PREVENTION AND REDUCTION OF INORGANIC TIN CONTAMINATION IN CANNED FOODS

5. MICROBIOLOGICAL CRITERIA

FOOD SAFETY PARAMETERS

MAXIMUM LIMITS

Clostridium Botulinum
Escherichia coli
Total plate count after 10 days
of incubation at 30-35°C

<10¹ cfu/g

<10¹ cfu/g

<10¹ 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



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pH 3.3-3.6

QUALITY PARAMETERS

MAXIMUM LIMITS

Total Soluble Solids

≥9% (9.0°Brix)

7. PHYSICAL CRITERIA

PARAMETER

LIMITS

Texture

Characteristic of applesauce

Odour and flavour

Characteristic of applesauce

Colour

Typical of the variety of Apple used

8. CONTAMINANTS

8.1. 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).

9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS

AMOUNT PER 100 g OF PRODUCT

Energy

42 Kcal

Proteins

0.2 g

Carbohydrate

11.3 g

Fats

0.1 g

10. PACKAGING

PARAMETER

LIMITS

Primary packaging

Glass jar or equivalent packing material that maintains product's both 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

Up to 1 Kg

Warranty at delivery location

4 Months

11. LABELLING

- UNSTD-GEN-02 "UN Product Labelling"

12. OTHER REQUIREMENTS

- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"