



# UN RATIIONS STANDARD

DATE: 30/10/2011

## FRUITS CURRANTS DRIED

ED No: 01

CODE: UNSTD-COM 4115

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### 1. PRODUCT NAME

FRUITS CURRANTS DRIED

#### PRODUCT RISK

LOW

MEDIUM

HIGH

### 2. DESCRIPTION



This standard applies to dry black currant of varieties (cultivars) grown from *Ribes rubrum*, suitable for drying. Sweeteners or sugar may be added. It does not apply to currants which have undergone the normal operations connected with special preparation (currant in juices, syrup or in brandy or stuffed currants, etc.).

### 3. INGREDIENTS

#### 3.1. ESSENTIAL INGREDIENTS

Currant

#### 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. 4.2 "Code of Hygiene Practice for Fresh Fruits and Vegetables (CAC/RCP 53-2003)"

### 5. MICROBIOLOGICAL CRITERIA

#### FOOD SAFETY PARAMETERS

#### MAXIMUM LIMITS

<i>Bacillus cereus</i>	$10^3$ - $<10^4$
<i>Clostridium perfringens</i>	$10^2$ - $<10^3$
<i>Salmonella</i> spp.	*ND in 25g
<i>Escherichia coli</i>	$10$ - $<10^2$

- 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. CHEMICALCRITERIA

#### SAFETY PARAMETERS

#### MAXIMUM LIMITS

Agrochemicals/Pesticides residues	CODEx MRL
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#### QUALITY PARAMETERS

#### MAXIMUM LIMITS

Prepared from physiologically ripe fruit; whole, fleshy, the flesh being elastic and pliable; sound; fruit being affected by decay or damaged in such a way as to be unfit for consumption being excluded; clean and practically free from obvious foreign matter; free from living insects and mites, whatever their stage of development; free from visible damage by insects, mites or other parasites; free of foreign smell and/or taste.

#### 7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Odour or flavour	Characteristic of Currant
Colour	Characteristics of the product
Foreign matter	Not exceed 0.7 % (m/m)

#### 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	239 Kcal

#### 10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade polyethylene 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"