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	FRUIT PINEAPPLE PIECES CANNED IN MEDIUM SYRUP	ED No: 01
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1. PRODUCT NAME

FRUIT PINEAPPLE PIECES CANNED IN MEDIUM SYRUP

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



This Standard applies to canned pineapple prepared from fresh, frozen, or previously canned, mature pineapple, of *Ananas comosus* (L) Merr. (*Ananas sativus* (L) Lindl.) and from which peel and core have been removed. The product is hermetically sealed (water and air-tight) in a container, commercially sterile.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Pineapple and medium which could be light syrup and water with optional items; nutritive sweeteners, spices, spice oils, mint, vinegar or other ingredients appropriate to the product

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 CAC/RCP 60-2005 "Code of practice for the prevention and reduction of tin contamination in canned food"
- 4.4. CODEX STAN 42-1981 CODEX STANDARD FOR CANNED PINEAPPLE

5. MICROBIOLOGICAL CRITERIA

FOOD SAFETY PARAMETERS	MAXIMUM LIMITS
<i>Clostridium Botulinum</i>	<10 ¹ cfu/g
<i>Escherichia coli</i>	<10 ¹ cfu/g
<ul style="list-style-type: none"> ▪ 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
Agrochemicals and Pesticide Residues	CODEX MRLs

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QUALITY PARAMETERS	MAXIMUM LIMITS
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7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Texture	Fleshy and tender
Odour and flavour	Characteristics of Pineapple
Colour	Typical of the variety of Pineapple used
Uniformity of size	90% by count of units shall be uniform in size
Foreign matter	None
Extraneous matter/Defects	Practically free
pH	3.35-4.10

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	54 Kcal

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Can 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"