



# UN RATIIONS STANDARD

DATE: 30/10/2011

## FRUITS APRICOT CANNED

ED No: 01

CODE: UNSTD-COM 4107

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### 1. PRODUCT NAME

FRUITS APRICOT CANNED

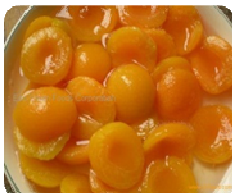
#### PRODUCT RISK

LOW

MEDIUM

HIGH

### 2. DESCRIPTION



Canned apricot is prepared from mature apricot, pitted, halved in syrup of commercial canning varieties conforming to the characteristics of the fruit of *Prunus armeniaca* L.; packed with suitable liquid packing medium, appropriate to the product. The product is hermetically sealed (water and air-tight) in a container, commercially sterile.

### 3. INGREDIENTS

#### 3.1. ESSENTIAL INGREDIENTS

Apricot peeled pitted halves; medium which could be water and sugar.

#### 3.2. OTHER PERMITTED INGREDIENTS

Spices, vinegar, nutritive sweeteners as defined by Codex Alimentarius

### 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 (Rev2) Recommended International Code of Hygienic Practice for low acid and acidified low acid canned food.
- 4.3. 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*

$<10^1$  cfu/g

*Escherichia coli*

$<10^1$  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

Agrochemicals/Pesticides residues

CODEx MRL

#### QUALITY PARAMETERS

#### MAXIMUM LIMITS

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Raw material used shall be physiologically mature, intact, whole, sound, firm, clean, fresh; free from any discoloration of the flesh, visible foreign matter, pests, damage caused by pests; and abnormal external moisture.

## 7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Texture	Fleshy and tender
Odour and flavour	Characteristics of apricot
Colour	Typical of the variety of Apricot used
Uniformity of size	90% by count of units shall be uniform in size
Symmetry	≤ 20% by count of units shall be off-suture cuts
Foreign matter	None
Extraneous matter/Defects	Practically free
pH	3.74

## 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	83Kcal

## 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"