	UN RATIONS STANDARD	DATE: 30/10/2011
	VEGETABLE TOMATOES WHOLE CANNED	ED No: 01
	CODE: UNSTD-COM 4275	Page: 1 of 2

1. PRODUCT NAME

VEGETABLE TOMATOES WHOLE CANNED

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Tomato whole is prepared from washed, ripened tomatoes, conforming to the characteristics of the fruit of *Lycopersicon esculentum* P. Mill, of red or reddish varieties (cultivars) which are clean and which are substantially sound.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Tomato packed with or without a suitable liquid packing medium (other than added water), seasoning 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.
- 4.1. CAC/RCP 23-1993 (Rev2) Recommended International Code of Hygienic Practice for low acid and acidified low acid canned food.
- 4.2. CX STAN57/981 Codex Standard for tomato concentrates
- 4.3. CODEX STAN 297-2009 CODEX STANDARD FOR CERTAIN CANNED VEGETABLES


5. MICROBIOLOGICAL CRITERIA

FOOD SAFETY PARAMETERS	MAXIMUM LIMITS
<i>Clostridium Botulinum</i>	<10 ¹ cfu/g
<i>Escherichia coli</i>	<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 residue	CODEX MRL
QUALITY PARAMETERS	MAXIMUM LIMITS
pH	4.0 – 4.5

	UN RATIONS STANDARD	DATE: 30/10/2011
	VEGETABLE TOMATOES WHOLE CANNED	ED No: 01
	CODE: UNSTD-COM 4275	Page: 1 of 2

7. PHYSICAL CRITERIA

PARAMETER	
Appearance and colour	Red
Odour and flavour	Characteristics of Tomato
Texture	Tick Paste
Foreign matter	Free from any foreign matter
Uniformity of size	90% by count of units shall be uniform in size
Storage	Shall be maintained at $\leq 30^{\circ}\text{C}$ during storage and delivery

8. CONTAMINANTS

- 8.1. The product 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	50 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. Shall not be < 90% (less Head space) of container water capacity. Minimum drained weight 53%.
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"