



# UN RATIONS STANDARD

DATE: 30/10/2011

## FRUIT, COCKTAIL CANNED

ED No: 01

CODE: UNSTD-COM 4114

Page: 1 of 2

### 1. PRODUCT NAME

FRUIT, COCKTAIL CANNED

#### PRODUCT RISK

LOW

MEDIUM

HIGH

### 2. DESCRIPTION



Canned Fruit Cocktail is the product prepared from a mixture of small fruits and small pieces of fruits (peaches, pears, pineapple, cherries and grapes). The product is hermetically sealed (water and air-tight) in a container, commercially sterile.

### 3. INGREDIENTS

#### 3.1. ESSENTIAL INGREDIENTS

Peaches of the species *prunus persica* L.; Pears of the species *Pyrus communis* L. or *Pyrus sinensis* L.; Pineapple of the species *Ananas comosus* L.; Cherries of the species *Prunus cerasus* L.; Grapes seedless variety of the species *Vitis vinifera* L. or *Vitis labrusca* L.; Water and fruit juice

#### 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 78-1981 CODEX STANDARD FOR CANNED FRUIT COCKTAIL

### 5. MICROBIOLOGICAL CRITERIA

#### FOOD SAFETY PARAMETERS

#### MAXIMUM LIMITS

*Clostridium Botulinum*

<10<sup>1</sup> cfu/g

*Escherichia coli*

<10<sup>1</sup> 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

pH

3.60-4.0

#### QUALITY PARAMETERS

#### MAXIMUM LIMITS


### 7. PHYSICAL CRITERIA

#### PARAMETER

#### LIMITS

Packing media

Shall be < 20% of net contents weight

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	<b>CODE: UNSTD-COM 4114</b>	<b>Page: 1 of 2</b>

Minimum Fill	The product and packing media shall not be < 90% (less Head space) of container water capacity
Min drained weight in lightly sweetened syrup	60%
Style	Any of the following: halved, quartered, sliced, ring cut or roundels, pieces, diced, double dice
Size grading	Fruit cocktail should be reasonably uniform in size
Texture	Characteristic of various fruits composition
Uniformity	Contain only fruits of the same origin, variety or commercial type, quality and size
Odour or flavour	Characteristic of fruits used, free from any kind of objectionable odour or flavour
Colour	Characteristic of fruits 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	32.0 Kcal
Protein	0.4g
Carbohydrates	8.5 g
Fat	0.1 g

## 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"