



UN RATIONS STANDARD

DATE: 30/10/2011

FRUIT PRUNES DRIED SEEDLESS

ED No: 01

CODE: UNSTD-COM 4136

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1. PRODUCT NAME

FRUIT PRUNES DRIED SEEDLESS

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



This standard applies to prunes from varieties of plums grown from *Prunus domestica* L. considered suitable for drying which are without seed. No sweeteners or sugar may be added. It does not apply to prunes which have undergone the normal operations connected with special preparation (prunes in juices, syrup or in brandy or stuffed prunes, etc.).

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

PLUM FRESH

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>	103 -<104
<i>Clostridium perfringens</i>	102 -<103
<i>Salmonella spp.</i>	*ND in 25g
<i>Escherichia coli</i>	10-<102

- 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

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Agrochemicals and Pesticide Residues

CODEX MRLs

QUALITY PARAMETERS

MAXIMUM LIMITS

7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Texture	Fleshy and tender
Odour and flavour	Characteristics of Plum
Colour	Typical of the variety of Plum 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	239 Kcal

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	The product shall be packaged in a sealed food grade polythene bags 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"