

	<b>UN RATIONS STANDARD</b>		DATE: 30/10/2011
	<b>PIE FILLER MINCEMEAT</b>		ED No: 01
	<b>CODE: UNSTD-COM 3135</b>		Page: 1 of 2

## 1. PRODUCT NAME

PIE FILLER MINCEMEAT

### PRODUCT RISK

LOW

MEDIUM

HIGH

## 2. DESCRIPTION



Pie Filler, Mincemeat is a product prepared by cooking fruits whole and/or in pieces, adding foodstuffs with sweetening properties to obtain a semi-solid jelled consistency. It's used to cover or fill completely a pie (baked dish which is usually made of pastry dough).

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

Fruits (cranberries, apples, raisins, cherries, gooseberries or others); Sugars/fruit sugars as defined in the Codex Standard for sugars (CODEX STAN 212-1999); Corn starch; Water or 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.

## 5. MICROBIOLOGICAL CRITERIA

### FOOD SAFETY PARAMETERS

### MAXIMUM LIMITS

- 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

3.5-4.5

### QUALITY PARAMETERS

### MAXIMUM LIMITS

Any appropriate food ingredient may be used in the product which includes herbs, spices, nuts, essential oils as long as they do not mask poor quality and mislead the consumer.

## 7. PHYSICAL CRITERIA

### PARAMETER

Appearance and colour

Normal colour characteristics typical of the fruits used.

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Odour or flavour	Normal odour and flavour appropriate to the fruits used in the preparation of the filler while taking into account any flavour imparted by optional ingredients.
Texture	Appropriate to the product.
Foreign matter	The product shall be free from foreign or extraneous matter.
Storage	Dry and cool

#### 8. CONTAMINANTS

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	115 Kcal
Carbohydrates	27 g

#### 10. PACKAGING

PARAMETER	
Primary packaging	Glass containers or equivalent packing material that maintains product's both organoleptic qualities and sanitary integrity. Able to withstand the rigors of transport and handling. Shall be not < 90% (less head space) of water capacity of container.
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"