	<b>UN RATIONS STANDARD</b>	DATE: 30/11/2013
	<b>FRUIT PEACHES CANNED HALVES MEDIUM SYRUP</b>	ED No: 02
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## 1. PRODUCT NAME

FRUIT PEACHES CANNED HALVES MEDIUM SYRUP

PRODUCT RISK		
LOW	MEDIUM	HIGH

## 2. DESCRIPTION



This standard applies to the sound, peeled and clean fruits of the cultivated Peach - *Prunus persica* L. harvested during the appropriate maturity and ripening period which has been suitably treated or processed and which is for direct consumption. The product is hermetically sealed in a can and must meet the standards for commercial sterility.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

Peaches (halves) in sweetened syrup.

### 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 CAC/RCP 60-2005 "Code of practice for the prevention and reduction of tin contamination in canned food"

## 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

Agrochemicals and Pesticide Residues


CODEX MRLs

pH

3.70-4.20

### QUALITY PARAMETERS

### MAXIMUM LIMITS

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## 7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Minimum Fill	The product and packing media shall not be < 90% (less Head space) of container water capacity
Minimum Drained Weight	≥54%
Style	Pitted and cut into two approximately equal halves
Size grading	Halves peaches should be reasonably uniform in size
Texture	Characteristic of peaches halves
Uniformity	Contain only peaches halves of the same origin, variety or commercial type, quality and size
Odour or flavour	Characteristic of peaches, free from any kind of objectionable odour or flavour
Colour	Pale yellow to rich red orange

## 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	66 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.
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"