



UN RATIONS STANDARD

DATE: 30/11/2013

JUICE SQUASH LEMON

ED No: 02

CODE: UNSTD-COM 4158

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1. PRODUCT NAME

JUICE SQUASH LEMON

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Lemon squash is obtained from unfermented juice of lemon with addition of water, sugar and citric acid.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Lemon juice concentrate, water, sugar, citric acid

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

2.00-2.60

QUALITY PARAMETERS


MINIMUM LIMITS

Fruit quantity

25 % (min)

The potable water used in reconstitution shall, at a minimum, meet the latest edition of the *Guidelines for Drinking Water Quality of the World Health Organization*

7. PHYSICAL CRITERIA

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PARAMETER	LIMITS
Foreign matter	Shall have no foreign matter.

8. CONTAMINANTS

PARAMETER	MAXIMUM LIMITS
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9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	52 Calories
Proteins	0.1 g
Carbohydrate	14.9 g
Fats	0.1 g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Shall be bottled in a polyethylene terephthalate (PET) bottles or equivalent packaging 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	1 L
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"