



## UN RATIONS STANDARD

DATE: 30/10/2011

### FRUIT ORANGE FRESH

ED No: 01

CODE: UNSTD-COM 4125

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#### 1. PRODUCT NAME

FRUIT ORANGE FRESH

#### PRODUCT RISK

LOW

MEDIUM

HIGH

#### 2. DESCRIPTION



Oranges of varieties (cultivars), grown from the species *Citrus sinensis* (L.) to be supplied fresh to the consumers.

#### 3. INGREDIENTS

##### 3.1. ESSENTIAL INGREDIENTS

Orange

##### 3.2. OTHER PERMITTED INGREDIENTS

N/A

#### 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. "Code of Hygiene Practice for Fresh Fruits and Vegetables (CAC/RCP 53-2003)"

#### 5. MICROBIOLOGICAL CRITERIA

##### FOOD SAFETY PARAMETERS

- 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

Agrochemicals/Pesticides residues

CODEX MRL

##### QUALITY PARAMETERS

The produce shall be physiologically mature, intact, whole, sound, firm, clean, fresh, and display satisfactory ripeness, free of any visible foreign matter, pests, damage caused by pests and abnormal external moisture. Fruit packed in rows and layers, number of units, Class Superior quality; Size exceeds 45 mm.



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#### 7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Appearance and colour	Appropriate to the product.
Odour or flavour	Orange shall be free from rotting, foreign smell and/or taste, fungal damage or desiccation.
Texture	Appropriate to the product.
Foreign matter	Shall have no foreign matter.
Storage	Shall be maintained at +4°C - + 8°C during storage and delivery

#### 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	47 Kcal

#### 10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Corrugated paper box or equivalent packing that maintains the integrity of the productsanitary and organoleptic qualities intact and withstands the rigors of transport and handling.
Packing size	N/A
Warranty at delivery location	1 Week

#### 11. LABELLING

- UNSTD-GEN-02 "UN Product Labelling"

#### 12. OTHER REQUIREMENTS

- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"