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	FRUIT,CHERRIES CANNED	ED No: 02
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1. PRODUCT NAME

FRUIT, CHERRIES CANNED

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Canned cherries are prepared from whole mature cherries of commercial canning varieties of the *Prunus avium* L. (sweet cherry Bigarreaux); pit removed and conforming to the characteristics of the stone fruits suitable for human consumption. Product is canned in syrup, hermetically sealed and must meet the standards for commercial sterility.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Cherries, suitable medium with sweetener.

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. CAC/RCP 60-2005 CODE OF PRACTICE FOR THE PREVENTION AND REDUCTION OF INORGANIC TIN CONTAMINATION IN CANNED FOODS

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

3.82-3.93


QUALITY PARAMETERS

MAXIMUM LIMITS

Agrochemicals and Pesticide Residues

CODEx MRLs

7. PHYSICAL CRITERIA

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PARAMETER	LIMITS
Minimum Fill	The product and packing media shall not be < 90% (less Head space) of container water capacity
Minimum Drained Weight	53% (min)
Size grading	Pitted cherries should be reasonably uniform in size
Texture	Characteristic of cherries pitted
Uniformity	Contain only cherries of the same origin, variety or commercial type, quality and size
Odour or flavour	Characteristic of cherries, free from any kind of objectionable odour or flavour
Colour	Deep red

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	46.0 Kcal
Protein	0.8 g
Carbohydrates	11.8 g
Fat	0.1 g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade polyethylene 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"