	<b>UN RATIONS STANDARD</b>	DATE: 01/04/2024
	<b>SORBET MANGO</b>	ED Nº: 04
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PRODUCT RISK		
LOW	MEDIUM	HIGH

1. PRODUCT NAME

MANGO SORBET

2. DESCRIPTION

Mango Sorbet is, a frozen dessert, made from mango puree, sugar, water and flavourings.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT
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Mango Sorbet shall contain ingredients such as: Water, mango puree, sugar  
Optional: Piece of mango, lime/lemon juice concentrate, carrot/and pumpkin juice concentrate, egg white, pectin, salt.

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. MICROBIOLOGICAL CRITERIA

Food Safety Parameters	MAXIMUM LIMITS
Total plate count	n=5, c=2, m= 10 <sup>5</sup> cfu/g,M=5x10 <sup>5</sup> cfu/g
Yeast and mould	n=5, c=2, m=0 cfu/ml., M=10 <sup>2</sup> cfu/ml.

Hygiene Parameters	LIMITS
Total Coliforms	n=5, c=2, m= 10 cfu/g,M=10 <sup>2</sup> cfu/g
<i>Staphylococcus aureus</i>	n=5, c=2, m=0 cfu/ml, M=10 <sup>2</sup> cfu/ml.

5. CHEMICAL CRITERIA


SAFETY PARAMETERS	MAXIMUM LIMITS
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N/A

QUALITY PARAMETERS	LIMITS
Mango puree	> 40 %
Brix °	≥ 25 °

6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Odour or flavour	Fresh and free of foreign odours.
Colour	Orange (typical of the fruit)
Foreign matter	Free from any impurity inappropriate of the product.
Other physical criteria	Free from ice glaze.
	Free from signs of thawing and refreezing.
Storage and Transportation Temperature	- 18°C to -25°C

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## 7. CONTAMINANTS

- 7.1. The product 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).
- 7.2. The product covered by this Standard shall comply with maximum residue limits established by Codex Alimentarius (See: CAC / MRL: 2009 Maximum residue Limits (MRLs) for pesticides).

## 8. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	114.5 kcal
Proteins	< 0.5 g
Carbohydrates	28.6 g
Fats	0 g

## 9. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade plastic sealed or equivalent recycled/ biodegradable packing material that maintains product's 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	From 1 Lt to 4 Lt
Warranty at delivery location	Minimum 4 months

## 10. LABELLING

- UNSTD- GEN-02 "UN Product labelling"

## 11. OTHER REQUIREMENTS

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