

	<b>UN RATIONS STANDARD</b>		DATE: 01/04/2024
	<b>CRYSTALS MIX FRUIT</b>		ED No: 03
	<b>CODE: UNSTD-COM 3107</b>		Page 1 of 2

## 1. PRODUCT NAME

CRYSTALS MIX FRUIT

PRODUCT RISK		
LOW	MEDIUM	HIGH

## 2. DESCRIPTION



Crystals Mix Fruits are crystals comprise of sugar/ sweetener, mix fruits flavour and additives that dissolve in cold water.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

Sugar/Sweetener, Mixed fruit flavours

### 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

- 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	LIMITS
pH	3.0 - 4.0
Moisture	≤ 5 %
QUALITY PARAMETERS	LIMITS
N/A	

## 7. PHYSICAL CRITERIA

PARAMETER	LIMIT
Appearance and colour	Pink to red.
Odour or flavour	Characteristic to Fruits
Texture	Crystals
Foreign matter	The product shall be free from foreign or extraneous matter.
Storage and Transportation Temperature	15°C to 25°C

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#### 8. CONTAMINANTS

The products covered by this Standard shall comply with the Maximum Levels for contaminants that are specified for the product in 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	384 kcal
Carbohydrates	96 g

#### 10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Glass or equivalent recyclable/ biodegradable packaging that maintains the integrity, sanitary and organoleptic qualities of the product and withstands the rigor of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages, and withstands the rigor of transport and handling.
Primary packaging net weight	250 g to 1 kg
Warranty at delivery location	Minimum 4 months

#### 11. LABELLING

11.1. UNSTD-GEN-02 "UN Product Labelling"

#### 12. OTHER REQUIREMENTS

12.1. CODEX STAN 212-1999 "Codex Standard for sugars"

12.2. UNSTD-GEN-03: "UN Inspection"

12.3. UNSTD-GEN-04: "UN Certification"

\*Nutritional value depends on the type of sweeteners used in the product