	<b>UN RATIONS STANDARD</b>		DATE: 01/04/2024
	<b>CRYSTALS PINEAPPLE</b>		ED No: 03
	<b>CODE: UNSTD-COM 3109</b>		Page 1 of 2

## 1. PRODUCT NAME

CRYSTALS PINEAPPLE

## PRODUCT RISK

LOW	MEDIUM	HIGH
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## 2. DESCRIPTION



Crystals Pineapple are crystals that comprise of sugar/ sweetener, pineapple flavour and additives.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

Sugar/sweetener, Pineapple flavour

### 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

PARAMETERS	LIMITS
Appearance and colour	Yellow
Odour or flavour	Characteristic to Pineapple
Texture	Crystals
Foreign matter	The product shall be free from foreign or extraneous matter.
Storage and Transportation Temperature	15°C to 25°C

	<b>UN RATIONS STANDARD</b>	DATE: 01/04/2024
	<b>CRYSTALS PINEAPPLE</b>	ED No: 03
	<b>CODE: UNSTD-COM 3109</b>	Page 2 of 2

#### 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 packing material that maintains product's organoleptic qualities and sanitary integrity. Able to withstand 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