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1. PRODUCT NAME

JAM APRICOT

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Apricot jam is a viscous, semisolid gel prepared from whole or pieces of apricot, unconcentrated and/or concentrated fruit pulp or fruit puree of apricots; sweetened and brought to a suitable consistency, with or without the addition of water.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Apricots, sweetener such as sugar or fructose syrup or sugars extracted from fruit or brown sugar, or Honey;

Optional: acidifying agent, pectin, antifoaming agents, juice, essential oils

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

3.5 – 4.5

QUALITY PARAMETERS

LIMITS

Fruit quantity

≥45% of finished product

Soluble-solids content

≥60 -65% or greater

7. PHYSICAL CRITERIA

PARAMETER

LIMITS

Appearance and colour

Uniform, bright light yellow, characteristic of apricots.

Odour or flavour


Appropriate to the product.

Texture

Uniform; characterised by a tender gel (when cut, it shows edges).

Foreign matter

Shall have no foreign matter.

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Storage and Transportation Temperature 15°C to 25°C

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 General Standard for Contaminants and Toxins in Food and Feed (CODEX STAN 193-1995).

8.2. 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).

9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT (Approximate)
Energy	268 kcal
Proteins	0.5 g
Carbohydrate	67 g
Fats	< 0.5 g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade plastic/glass container or equivalent recyclable/biodegradable packaging that maintains the integrity, sanitary and organoleptic qualities of the product and withstands the rigor of transport and handling. Shall be ≥ 90% (less head space) of water capacity of container.
Secondary packaging	Corrugated paper box or packing that protects the integrity of the primary packages and withstands the rigor of transport and handling.
Primary packaging net weight	300 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 296-2009, "CODEX Standard for jams, jellies and marmalades"
12.2. CODEX STAN 212-1999 "Codex Standard for sugars"
12.3. UNSTD-GEN-03: "UN Inspection"
12.4. UNSTD-GEN-04: "UN Certification"