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	ORANGE MARMALADE		ED No: 04
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1. PRODUCT NAME

ORANGE MARMALADE

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Marmalade Orange is the product obtained from a orange citrus fruit, whole fruit or fruit pieces, which may have all or part of the peel removed, fruit pulp, puree, juice, aqueous extracts and brought to a suitable consistency after sweetening.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Orange/orange peel, sweetener such as sugar or fructose syrup or sugars extracted from fruit or brown sugar or Honey;
Optional: pectin, acidifying agent, 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	≥ 200g/1000g of which at least 75 g must be obtained from the endocarp
Soluble-solids content	≥ 60 to 65% or greater

7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Appearance and colour	Uniform, characteristic of orange.
Odour or flavour	Appropriate to the product.
Texture	Clear fruit spread with gel consistency.
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. UNSTD-GEN-03: “UN Inspection”

12.2. UNSTD-GEN-04: “UN Certification”

12.3. CODEX-STAN 296-2009, “CODEX Standard for jams, jellies and marmalades”

12.4. CODEX STAN 212-1999 “Codex Standard for sugars”