	<b>UN RATIONS STANDARD</b>		DATE: 01/04/2024
	<b>JAM STRAWBERRY</b>		ED No: 04
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## 1. PRODUCT NAME

JAM STRAWBERRY

## PRODUCT RISK

LOW

MEDIUM

HIGH

## 2. DESCRIPTION



Strawberry Jam is the product brought to a suitable consistency, made from the whole fruit or pieces of it which is mixed with foodstuffs with sweetening, with or without the addition of water.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

Strawberry, 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 to 65% or greater

## 7. PHYSICAL CRITERIA

### PARAMETER

### LIMITS

Appearance and colour

Uniform, characteristic of strawberry.

Odour or flavour

Appropriate to the product.

Texture


Uniform; characterised by a tender gel.

Foreign matter

Shall have no foreign matter.

Storage and Transportation Temperature

15°C to 25°C

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## 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
Energy	267 Kcal
Proteins	< 0.5 g
Carbohydrate	66 g
Fats	0.1 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 $\geq 90\%$ (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	From 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"