	UN RATIONS STANDARD		DATE: 01/04/2024
	FRUIT GELATINE FLAVOURED POWDER		ED No: 04
	CODE: UNSTD-COM 3119		Page 1 of 2

1. PRODUCT NAME

FRUIT GELATINE FLAVOURED POWDER

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Fruit-flavoured gelatine powder is used to prepare Jello, a dessert made by mixing the powder with sweeteners and water to achieve a gel-like consistency.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Fruit flavours; Sugars and/ or sweeteners; Gelatine of commercial quality standards (Source to be declared).

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 /QUALITY PARAMETERS	LIMITS
N/A	

7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Appearance and colour	Appropriate to the product.
Odour or flavour	Appropriate to the product.
Texture	Appropriate to the product.
Foreign matter	Free of foreign matter.
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).

	UN RATIONS STANDARD	DATE: 01/04/2024
	FRUIT GELATINE FLAVOURED POWDER	ED No: 04
	CODE: UNSTD-COM 3119	Page 2 of 2

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	381 kcal
Proteins	7.8 g
Carbohydrate	90 g

*Nutritional value depends on the used sweeteners

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	The product shall be wrapped and packed in a heat-sealed food grade polyethylene bag or equivalent recyclable/ biodegradable packing material that maintains the product's organoleptic qualities and sanitary integrity. Should be 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	From 250 g to 500 g
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"