	<b>UN RATIONS STANDARD</b>	DATE: 01/04/2024
	<b>PIE FILLER MIXED FRUITS</b>	ED No: 04
	<b>CODE: UNSTD-COM 3135</b>	Page 1 of 2

## 1. PRODUCT NAME

PIE FILLER MIXED FRUITS

### PRODUCT RISK

LOW

MEDIUM

HIGH

## 2. DESCRIPTION



Pie Filler, Mixed Fruits is a product prepared from fresh, frozen, dried, or canned fruit, or a combination thereof, by cooking fruits whole and/or in pieces, adding foodstuffs with sweetening properties to obtain a semi-solid jelled consistency. It is used to cover or fill completely a pie (baked dish which is usually made of pastry dough).

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

Fruits Content – min 40% (apples, raisins, cherries, berries, and/or others); sugars/fruit sugars, corn starch, water or fruit juice

Optional: Orange/Lemon peels, Spices (Cinnamon, Coriander, Dill, Fennel, Cloves, Ginger, Nutmeg)

### 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	3.2 - 4.2
QUALITY PARAMETERS	LIMITS
Fruit content	≥ 40 %

## 7. PHYSICAL CRITERIA

PARAMETER	LIMIT
Appearance and colour	Normal colour characteristics typical of the fruits used.
Odour or flavour	Normal odour and flavour appropriate to the fruits used in the preparation of the filler while taking into account any flavour imparted by optional ingredients.
Texture	Appropriate to the product. Fruit must be firm, not hard or mushy. Fruit pie filling must be thick, firm, and

	<b>UN RATIONS STANDARD</b>	DATE: 01/04/2024
	<b>PIE FILLER MIXED FRUITS</b>	ED No: 04
	<b>CODE: UNSTD-COM 3135</b>	Page 2 of 2

Foreign matter	uniform with a gel-like body and must be easily spreadable The product shall be free from foreign or extraneous 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).
- 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	253 kcal
Carbohydrates	60.5 g
Protein	0.5 g
Fat	1 g

## 10. PACKAGING

PARAMETER	LIMIT
Primary packaging	Glass containers or equivalent recyclable/ biodegradable packing material that maintains the product's organoleptic qualities and sanitary integrity. Able to withstand the rigor of transport and handling. Shall not be <90% (less head space) of water capacity of container.
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 400 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"