



UN RATIONS STANDARD

DATE: 01/04/2024

FRUIT APRICOTS FRESH

ED No: 04

CODE: UNSTD-COM 4106

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1. PRODUCT NAME

FRUIT APRICOTS FRESH

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Apricots of varieties (cultivars) grown from *Prunus armeniaca* L. and inter-specific hybrids derived from apricot (*Prunus armeniaca*) and plums (*Prunus domestica* or *Prunus salicina*) to be supplied fresh to the consumer.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Apricot

3.2. OTHER PERMITTED INGREDIENTS

N/A

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 or GLOBAL G.A.P.

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

Agrochemicals/Pesticides residues

CODEX MRL

QUALITY PARAMETERS

Produce shall be intact, sound, not affected by rotting or deterioration such as to make it unfit for consumption; clean, practically free of any visible foreign matter; practically free from pests or damage caused by pests; free of abnormal external moisture; free of any foreign smell and/or taste; shall display satisfactory ripeness and maturity determined by morphological aspect, taste, firmness, size: "Extra" Class - Superior Quality with a minimum diameter of the equatorial section of 35 mm with an allowed variation of ± 5 mm.

7. PHYSICAL CRITERIA

PARAMETER


LIMITS

Appearance and colour

Appropriate to the product.

Odour or flavour

Apricot shall be free from rotting, foreign smell and/or taste, fungal damage or desiccation.

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Uniformity	Content of each package must be uniform and contain only apricots of the same origin, variety, quality, size and ripeness
Tolerance	≤ 5 % by number or weight in quality; ≤ 10 % size provision
Texture	Appropriate to the product, flesh must be perfectly sound.
Foreign matter	Shall have no foreign matter.
Storage and Transportation Temperature	2°C to 6°C OR 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 the General Standard for Contaminants and Toxins in Food and Feed (CODEX STAN 193-1995).

9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	44 kcal

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	The packaging material or equivalent recyclable/ biodegradable packaging material shall be able to maintain the product's organoleptic qualities and sanitary integrity. Must withstand the rigor of transport and handling.
Secondary packaging	Corrugated paper box or equivalent packing that protects the integrity of the product and withstands the rigor of transport and handling.
Packing size	N/A
Warranty at delivery location	Minimum 1 Week

11. LABELLING

- UNSTD-GEN-02 "UN Product Labelling"

12. OTHER REQUIREMENTS

- CAC/RCP 53-2003- "Code of Hygiene Practice for Fresh Fruits and Vegetables"
- UNECE STANDARD FFV-02 APRICOTS
- CAC/RCP 44-1995 PACKAGING AND TRANSPORT OF FRESH FRUIT AND VEGETABLES
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"