



UN RATIONS STANDARD

DATE: 01/04/2024

FRUITS APRICOT CANNED

ED No: 05

CODE: UNSTD-COM 4107

Page 1 of 2

1. PRODUCT NAME

FRUITS APRICOT CANNED

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Canned apricot is prepared from mature apricot, pitted, halved in syrup of commercial canning varieties conforming to the characteristics of the fruit of *Prunus armeniaca* L.; packed with suitable liquid packing medium, appropriate to the product. The product is heated and hermetically sealed in a container to prevent spoilage.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Apricot pitted halves, medium (water and sugar/corn syrup)

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.
- Commercial sterility n=6; c=0; m=M= Commercially sterile

6. CHEMICAL CRITERIA

SAFETY PARAMETERS

LIMITS

pH

3.6-4.0

QUALITY PARAMETERS

LIMITS

Brix

≥ 16 °

Acidity (citric acid)

0.3-0.6

7. PHYSICAL CRITERIA

PARAMETER


LIMITS

Texture

Fleshy and tender

Odour and flavour

Characteristics of apricot, and free from off odour and flavour

	UN RATIONS STANDARD	DATE: 01/04/2024
	FRUITS APRICOT CANNED	ED No: 05
	CODE: UNSTD-COM 4107	Page 2 of 2

Colour	Characteristic to Apricot, without abnormal discolouration.
Uniformity of size	90% by count of units shall be uniform in size
Symmetry	≤ 20% by count of units shall be off-suture cuts
Foreign matter	None
Extraneous matter/Defects	Practically free
Drained weight	≥ 55 %
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 the 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	80 kcal
Proteins	0.1 g
Carbohydrate	18 g
Fats	0.5 g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Can or equivalent packing material that is recyclable/ biodegradable that maintains product's organoleptic qualities and sanitary integrity, that is able to withstand the rigors of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects the integrity of the primary packages and withstands the rigors of transport and handling.
Primary packaging net weight	From 400 g to 1 Kg
Warranty at delivery location	Minimum 4 months

11. LABELLING

- UNSTD-GEN-02 "UN Product Labelling"

12. OTHER REQUIREMENTS

- CODEX STAN 129-1981 CODEX STANDARD FOR CANNED APRICOTS
- CAC/GL 51-2003 Guidelines for packing media for canned fruits
- CAC/RCP 60-2005 CODE OF PRACTICE FOR THE PREVENTION AND REDUCTION OF INORGANIC TIN CONTAMINATION IN CANNED FOODS.
- CODEX STAN 242-2003 "Standard for Canned Stoned Fruit."
- CAC/RCP 23-1993 (Rev2) "Recommended International Code of Hygienic Practice for low acid and acidified low acid canned food."
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"