



UN RATIONS STANDARD

DATE: 01/04/2024

FRUIT CHERRIES CANNED

ED No: 05

CODE: UNSTD-COM 4112

Page 1 of 2

1. PRODUCT NAME

FRUIT, CHERRIES CANNED

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Canned cherries are prepared from whole mature cherries of commercial canning varieties of the *Prunus avium* L. (sweet cherry Bigarreaux); pit removed and conforming to the characteristics of the stone fruits suitable for human consumption. The product is heated and hermetically sealed in a container to prevent spoilage.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Cherries, suitable medium(light 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	3.82-3.93
QUALITY PARAMETERS	LIMITS
Brix	$\geq 14^{\circ}$

7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Minimum Fill	The product and packing media shall not be < 90% (less Headspace) of container water capacity
Minimum Drained Weight	$\geq 53\%$
Size grading	Pitted cherries should be reasonably uniform in size
Texture	Characteristic of cherries pitted and reasonably fleshy, but not mushy or excessively firm



UN RATIONS STANDARD

DATE: 01/04/2024

FRUIT CHERRIES CANNED

ED No: 05

CODE: UNSTD-COM-4112

Page 2 of 2

Uniformity

Contain only cherries of the same origin, variety or commercial type, quality and size

Odour or flavour

Characteristic of cherries, free from any kind of objectionable odour or flavour

Colour

Light red

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	72 kcal
Protein	0.6 g
Carbohydrates	17.3 g
Fat	0.1 g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade polyethylene or equivalent packing material that is recyclable/ biodegradable; that maintains the product's organoleptic qualities and sanitary integrity. Should be able to withstand the rigors of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects 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 242-2003-"Standard for Canned Stoned Fruit."
- CAC/GL 51-2003 Guidelines for packing media for canned fruits
- CAC/RCP 23-1993 (Rev. 2): Recommended International code of hygienic practice for low-acid and acidified low-acid canned food".
- CAC/RCP 60-2005 Code of Practice for Prevention and reduction of inorganic tin contamination in canned foods.
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"