



# UN RATIONS STANDARD

DATE: 01/04/2024

## FRUIT CLEMENTINE FRESH

ED No: 04

CODE: UNSTD-COM 4113

Page 1 of 2

### 1. PRODUCT NAME

FRUIT CLEMENTINE FRESH

### PRODUCT RISK

LOW

MEDIUM

HIGH

### 2. DESCRIPTION



Clementine, grown from species *Citrus clementina* Hort. Ex Tanaka varieties and hybrids thereof. To be supplied fresh to the consumer.

### 3. INGREDIENTS

#### 3.1 ESSENTIAL INGREDIENTS

Clementine

#### 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

The produce shall be physiologically mature, intact, whole, sound, firm, clean, fresh, and display satisfactory ripeness, free of any visible foreign matter, pests, damage caused by pests and abnormal external moisture. Fruit packed in rows and layers, number of units, superior quality; size exceeds the diameter 35 mm. Juice content: minimum 40%; Minimum Sugar to acid ratio -7.0 : 1.

### 7. PHYSICAL CRITERIA

#### PARAMETER

#### LIMITS

Appearance and colour

Appropriate to the product.



## UN RATIONS STANDARD

DATE: 01/04/2024

### FRUIT CLEMENTINE FRESH

ED No: 04

CODE: UNSTD-COM 4113

Page 2 of 2

Odour or flavour	Clementines shall be free from rotting, foreign smell and/or taste, fungal damage or desiccation.
Uniformity	Content of each package must be uniform and contain only clementines 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.
Foreign matter	Shall have no foreign matter.
Storage and Transportation Temperature	2 °C to 6°C <b>OR</b> 15°C to 25°C

#### 8. CONTAMINANTS

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	49 kcal

#### 10. PACKAGING

PARAMETER	LIMITS
Primary packaging	The primary packaging material or equivalent recyclable/ biodegradable packaging material that maintains 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 maintains the integrity of the product and withstands the rigors of transport and handling.
Packing size	N/A
Warranty at delivery location	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-14 CITRUS FRUIT
- CAC/RCP 44-1995 PACKAGING AND TRANSPORT OF FRESH FRUIT AND VEGETABLES
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"