



UN RATIONS STANDARD

DATE: 01/04/2024

FRUITS CURRANTS DRIED

ED No: 04

CODE: UNSTD-COM 4115

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1. PRODUCT NAME

FRUITS CURRANTS DRIED

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



This standard applies to dry black currant of varieties (cultivars) grown from *Ribes Nigrum*, suitable for drying.. It does not apply to currants which have undergone the normal operations connected with special preparation (currant in juices, syrup or in brandy or stuffed currants, etc.). Sweeteners or sugar are not permitted.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Dry black Currant

Optional: edible oil not more than 1%

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


MAXIMUM LIMITS

Moisture	≤ 20 %
Sulphur Dioxide	≤ 10 mg/kg
Ochratoxin A	≤ 2 µg/kg
Aflatoxin B1/ Total	≤ 2 µg/kg / 4 µg/kg

QUALITY PARAMETERS

LIMITS

Prepared from physiologically ripe fruit; whole, fleshy, the flesh being elastic and pliable; sound; fruit being affected by decay or damaged in such a way as to be unfit for consumption being excluded; clean and practically free from obvious foreign matter; free from living insects and mites, whatever their stage of development; free from visible damage by insects, mites or other parasites; free of foreign smell and/or taste.

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7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Odour or flavour	Characteristic of Currant, and shall be free from any foreign odour and flavour
Colour	Characteristics of the product
Foreign matter	Not exceed 0.7 % (m/m)
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	297 kcal
Protein	4 g
Carbohydrates	70 g
Fat	0.3 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. Must 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 250 g to 1 Kg
Warranty at delivery location	Minimum 4 Months

11. LABELLING

- UNSTD-GEN-02 "UN Product Labelling"

12. OTHER REQUIREMENTS

- CAC/RCP 53-2003- "Code of Hygiene Practice for Fresh Fruits and Vegetables"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"
- CAC/RCP 3-1969 "Code of Hygienic Practice for Dried Fruits"