

	UN RATIIONS STANDARD		DATE: 01/04/2024
	FRUIT GRAPEFRUIT FRESH		ED No: 04
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1. PRODUCT NAME

FRUIT GRAPEFRUIT FRESH

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Grapefruit of the varieties (cultivars), grown from the species *Citrus paradisi* Macfad and its hybrids classified as "citrus fruit" to be supplied fresh to the consumers.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Grapefruit

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.
- 4.2. "Code of Hygiene Practice for Fresh Fruits and Vegetables (CAC/RCP 53-2003)"

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, size: superior quality; to exceed 70 mm diameter. Juice content: minimum 35% and sugar content: 8° Brix (min)

7. PHYSICAL CRITERIA

PARAMETER

LIMITS

Appearance and colour

White, pink, red.

Odour or flavour

Grapefruit 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 grapefruits 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 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	39 kcal

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	The primary packaging material or equivalent recyclable/ biodegradable packaging material that 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 maintains 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

- CODEX STAN 219-1999 "Standard for Grapefruit."
- 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"