



UN RATIONS STANDARD

DATE: 01/04/2024

MANDARIN FRESH

ED No: 04

CODE: UNSTD-COM 4121

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1. PRODUCT NAME

MANDARIN FRESH

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Mandarins (*Citrus reticulata* Blanco), including satsumas (*Citrus unshiu* Marcow.), and common mandarins (*Citrus deliciosa* Ten.) and tangerines (*Citrus tangerina* Tanaka) and hybrids thereof, to be supplied to the consumers.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Mandarin

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 of 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 intact, whole, sound, firm, green, wash, clean, trim, fresh, and free of any visible foreign matter, pests, damage caused by pests turgescence, running to seed; and abnormal external moisture. Fruit packed in rows and layers, number of units; must withstand transportation and handling to arrive in satisfactory condition at the place of destination; Class Superior quality; Diameter 45 mm (min). Juice Content: min 33%. Sugar: acid ratio 6.5:1 (min)

7. PHYSICAL CRITERIA

PARAMETER

LIMITS

Appearance and colour

Appropriate to the product.

Odour or flavour

Mandarin 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 mandarines 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	60 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

- 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"