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	FRUIT PEACHES CANNED HALVES MEDIUM SYRUP	ED No: 05
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1. PRODUCT NAME

FRUIT PEACHES CANNED HALVES MEDIUM SYRUP

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



This standard applies to the sound, peeled and clean fruits of the cultivated Peach - *Prunus persica* L. harvested during the appropriate maturity and ripening period which has been suitably treated or processed and which is for direct consumption. The product is heated in a suitable packing medium and hermetically sealed in a container to prevent spoilage.

3.1. ESSENTIAL INGREDIENTS

Peaches (halves), medium (water and sugar/corn 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	3.6-4.0
QUALITY PARAMETERS	LIMITS
Brix	≥ 14°

7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Minimum Fill	The product and packing media shall not be < 90% (less Head space) of container water capacity
Minimum Drained Weight	≥ 56%
Style	Pitted and cut into two approximately equal halves
Size grading	Halves peaches should be reasonably uniform in size
Texture	Characteristic of peaches halves, but not mushy or

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Uniformity	excessively firm
Odour or flavour	Contain only peaches halves of the same origin, variety or commercial type, quality and size
Colour	Characteristic of peaches, free from any kind of objectionable odour or flavour
Storage and Transportation Temperature	Pale yellow to rich red orange
	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	56 kcal
Protein	0.3 g
Carbohydrates	14 g
Fat	0 g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Can 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 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

11.1. UNSTD-GEN-02 "UN Product Labelling"

12. OTHER REQUIREMENTS

- 12.1. CODEX STAN 242-2003-"Standard for Canned Stoned Fruit."
- 12.2. CAC/RCP 60-2005 Code of Practice for the prevention and reduction of inorganic tin contamination in canned foods.
- 12.3. CAC/GL 51-2003 Guidelines for packing media for canned fruits
- 12.4. UNSTD-GEN-03: "UN Inspection"
- 12.5. UNSTD-GEN-04: "UN Certification"
- 12.6. CAC/RCP 23-1993 (Rev2) "Recommended International Code of Hygienic Practice for low acid and acidified low acid canned food."