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

FRUIT PEAR CANNED MEDIUM SYRUP

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



This standard applies to pears with proper maturity, of commercial canning varieties of the fruit of *Pyrus communis* or *Pyrus sinensis* which have been peeled, cored or stemmed, except the whole may not be peeled, cored or stemmed, and half pears may not need to be peeled, that have been canned in a suitable packing medium. The product is hermetically sealed and heated in a container to prevent spoilage.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Pears halves, medium (water and sugar/corn syrup)

Optional: lemon juice, spices, spice oils, mint, or other sweeteners.

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	3.8- 4.1
QUALITY PARAMETERS	LIMITS
Brix	≥ 14°

7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Drained weight(min)	≥ 46% (container ≤ 425 ml) ≥ 53% (container ≥ 425 ml)
Texture	Fleshy and tender
Odour and flavour	Characteristics of pear
Colour	Typical of the variety of Pear used

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Uniformity of size
 Foreign matter
 Extraneous matter/Defects
 Storage and Transportation Temperature

90% by count of units shall be uniform in size
 None
 Practically free
 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	58 kcal
Carbohydrates	15.0 g
Proteins	0.2 g
Fat	0.0 g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Can or equivalent recyclable or biodegradable packing material that maintains the integrity of the product and protects the sanitary and organoleptic qualities while withstanding 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 400 g to 1 Kg
Warranty at delivery location	Minimum 4 months

11. LABELLING

- UNSTD-GEN-02 "UN Product Labelling"

12. OTHER REQUIREMENTS

- CAC/RCP 23-1993 (Rev. 2): Recommended International code of hygienic practice for low-acid and acidified low-acid canned food".
- CODEX STAN CAC/RCP 60-2005 "Code of practice for the prevention and reduction of tin contamination in canned food"
- CODEX STAN 61-1981 CODEX Standard for canned pears
- CAC/GL 51-2003 Guidelines for packing media for canned fruits
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"