



# UN RATIONS STANDARD

DATE: 01/04/2024

## FRUIT PINEAPPLE CANNED IN MEDIUM SYRUP

ED No: 05

CODE: UNSTD-COM 4131

Page 1 of 2

### 1. PRODUCT NAME

FRUIT PINEAPPLE CANNED IN MEDIUM SYRUP

#### PRODUCT RISK

LOW

MEDIUM

HIGH

### 2. DESCRIPTION



Canned pineapple prepared from fresh, frozen, or previously canned, mature pineapple, of *Ananas comosus* L., *Ananas sativus* L. and from which peel and core have been removed, and uniformly cut circular slices. The product is hermetically sealed and heated in a container to prevent spoilage.

### 3. INGREDIENTS

#### 3.1. ESSENTIAL INGREDIENTS

Pineapple cored, 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 3.35-4.10

#### QUALITY PARAMETERS

#### LIMITS

Brix  $\geq 14^{\circ}$

### 7. PHYSICAL CRITERIA

#### PARAMETER

#### LIMITS

Texture

Fleshy and tender

Odour and flavour

Characteristics of Pineapple, shall be free from off odour and flavour

Colour

Typical of the variety of Pineapple used

Uniformity of size

90% by count of units shall be uniform in size



## UN RATIONS STANDARD

DATE: 01/04/2024

### FRUIT PINEAPPLE CANNED IN MEDIUM SYRUP

ED No: 05

CODE: UNSTD-COM 4131

Page 2 of 2

Foreign matter	None
Extraneous matter/Defects	Practically free
Drained Weight (min)	≥ 58%
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 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	52 kcal
Protein	0.4 g
Carbohydrates	13.50 g
Fat	0.1 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

- 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 42-1981 CODEX Standard for canned pineapple
- CAC/GL 51-2003 Guidelines for packing media for canned fruits
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"