



UN RATIONS STANDARD

DATE: 01/04/2024

FRUIT PINEAPPLES FRESH

ED No: 04

CODE: UNSTD-COM 4132

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1. PRODUCT NAME

FRUIT PINEAPPLES FRESH

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Pineapples of varieties (cultivars), grown from *Ananas comosus* (L.) Merr., of the *Bromeliaceae* family, to be supplied fresh to the consumer.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Pineapple

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."

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

Intact, clean, complete with the crown, which may be reduced and/or trimmed; fresh in appearance, including the crown, which should be free of wilted, dry, loose or damaged leaves; sound, produce affected by rotting or deterioration such as to make it unfit for consumption is excluded; free of any visible foreign matter; internal browning; pests; damage caused by pests; pronounced blemishes, in particular unhealed cuts, bruising, scorching, holes, cracks (healed or not); damage caused by chilling or by high temperature; abnormal external moisture; foreign smell and/or taste. Well-developed and withstand transportation and handling; to arrive in satisfactory condition at the place of destination.

Weight: min. 1 Kg – 2 Kg (without the crown)

Maturity: Min Total Soluble Content (Brix) of the fruit flesh should be $\geq 12^{\circ}$

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7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Appearance and colour	Appropriate to the product.
Odour or flavour	Pineapple shall be free from rotting, foreign smell and/or taste, fungal damage or desiccation.
Uniformity	Content of each package must be uniform and contain only pineapples of the same origin, variety and/or commercial type, quality and size.
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	49 kcal

10. PACKAGING

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

- Code of Hygiene Practice for Fresh Fruits and Vegetables (CAC/RCP 53-2003)"
- CODEX STAN 182-1993-"Standard for Pineapples"
- UNECE STANDARD FFV-49 PINEAPPLES
- CAC/RCP 44-1995 PACKAGING AND TRANSPORT OF FRESH FRUIT AND VEGETABLES
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"