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

FRUIT PLUM CANNED PITTED MEDIUM SYRUP

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



This standard applies to the sound, peeled and clean fruits of the cultivated Plum - *Prunus domestica* L. (plum). The product is hermetically sealed and heated in a container to prevent spoilage.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Plums halved and pitted, medium (water and sugar/corn syrup).
Optional: spices; vinegar, sugars and/or other nutritional 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.
- 4.2. CAC/RCP 23-1993 (Rev. 2): Recommended International code of hygienic practice for low-acid and acidified low-acid canned food".
- 4.3. CODEX STAN CAC/RCP 60-2005 "Code of practice for the prevention and reduction of tin contamination in canned food"

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	3.60 - 4.30
QUALITY PARAMETERS	LIMITS
Brix	≥ 14 °

7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Drained weight (min)	≥ 55%
Texture	Typical of the plums, Shall be fleshy and tender, but not mushy or excessively firm

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Odour and flavour

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

Colour

Typical of the variety of Plum used

Uniformity of size

90% by count of units shall be uniform in size

Foreign matter

None

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	63 kcal
Protein	0.4 g
Carbohydrates	16.0 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

- CODEX STAN 242-2003-"Standard for Canned Stoned Fruit."
- CAC/GL 51-2003 Guidelines for packing media for canned fruits
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"