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	<b>FRUIT PLUMS FRESH</b>	ED No: 04
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#### 1. PRODUCT NAME

FRUIT PLUMS FRESH

PRODUCT RISK		
LOW	MEDIUM	HIGH

#### 2. DESCRIPTION



Plums from varieties grown from *Prunus domestica* L. to be supplied fresh to the consumer.

#### 3. INGREDIENTS

##### 3.1. ESSENTIAL INGREDIENTS

Plum

##### 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.
- 4.2. "Code of Hygiene Practice for Fresh Fruits and Vegetables (CAC/RCP 53-2003)"

#### 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, fresh in appearance, sound, produce affected by rotting or deterioration such as to make it unfit for consumption is excluded; free of any visible foreign matter; pests; damage caused by pests; bruising, scorching, holes, cracks (healed or not); damage caused by chilling or by high temperature; abnormal external moisture; foreign smell and/or taste. Size: minimum 28 mm

#### 7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Appearance and colour	Appropriate to the product.

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Odour or flavour	Plums 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 plums of the same origin, variety, quality, size and colour.
Tolerance	≤ 5 % by number or weight, in quality, size, and colour provision
Texture	Appropriate to the product.
Foreign matter	Shall have no foreign matter.
Storage and Transportation Temperature	2 °C to 6°C <b>OR</b> 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	52 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

- UNECE STANDARD FFV-29 PLUMS
- CAC/RCP 44-1995 PACKAGING AND TRANSPORT OF FRESH FRUIT AND VEGETABLES
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"