



UN RATIONS STANDARD

DATE: 01/04/2024

FRUIT PRUNES DRIED SEEDLESS

ED No: 04

CODE: UNSTD-COM 4136

Page 1 of 2

1. PRODUCT NAME

FRUIT PRUNES DRIED SEEDLESS

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



This standard applies to prunes from varieties of plums grown from *Prunus domestica* L. considered suitable for drying which are without seed and have been dried. No sweeteners or sugar may be added. It does not apply to prunes which have undergone the normal operations connected with special preparation (prunes in juices, syrup or in brandy or stuffed prunes, etc.).

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Dried Plums

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. "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

MAXIMUM LIMITS

Moisture	≤ 35 %
Aflatoxin B1/ Total	≤ 2 µg/kg / 4 µg/kg
Ochratoxin A	≤ 4 µg/kg

QUALITY PARAMETERS

LIMITS

Size: "Super giant" Class-Superior Quality.. "Super Giant" – not more than 44 dates in 500 g; "Giant" – 45-56 in 500 g; "Very Large" – 57 - 72 in 500 g; "Large" – 73-84 in 500 g.



UN RATIONS STANDARD

DATE: 01/04/2024

FRUIT PRUNES DRIED SEEDLESS

ED No: 04

CODE: UNSTD-COM 4136

Page 2 of 2

7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Texture	Fleshy and tender
Odour and flavour	Characteristics of Plum
Colour	Typical of the variety of Plum used
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	247 kcal

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	The product shall be packaged in sealed food grade polythene bags or equivalent packing material that is recyclable/biodegradable, that maintains the integrity of the product, and protects the sanitary and organoleptic qualities and withstands 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 500 g to 2 Kg
Warranty at delivery location	Minimum 4 Months

11. LABELLING

- UNSTD-GEN-02 "UN Product Labelling"

12. OTHER REQUIREMENTS

- UNECE standard DDP-07 Prunes
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"
- CAC/RCP 3-1969 "Code of Hygienic Practice for Dried Fruits"