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1. PRODUCT NAME

JUICE APPLE

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Apple juice is a fruit juice reconstituted from apple (*Malus domestica*) juice concentrate.

No added sugar/other sweeteners.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Apple concentrate, Water

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 50-2003- "Code of Practice for the Prevention and Reduction of Patulin contamination in Apple Juice and Apple Juice ingredients in other beverages".

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	LIMITS
pH	3.35-4.0
Volatile acids as acetic acid	≤ 0.4 g/l
Ethanol	≤ 3.0 g/l
D/L Lactic acid	≤ 0.5 g/l
Patulin	≤ 50 µg/l
QUALITY PARAMETERS	LIMITS
Brix (min)	≥ 11.5°
Juice and/or Puree content	= 100 %

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The potable water used in reconstitution shall, at a minimum, meet the latest edition of the Guidelines for Drinking Water Quality of the World Health Organization.

Apple juice is subject to testing for authenticity, and composition.

7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Appearance and Color	Uniform appearance and consistency.
Style	Clear or Cloudy
Flavour and Odor	Characteristic, fruity taste. Shall be free of any off-odours/flavours, and any signs of deterioration or fermentation
Foreign matter	Shall have no foreign matter.
Storage and Transportation Temperature	15°C to 25°C

8. CONTAMINANTS

PARAMETER
8.1. The product covered by this Standard shall comply with the Maximum Levels for contaminants that are specified for the product in 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	46 kcal
Proteins	0.1 g
Carbohydrate	11.3 g
Fats	0.1 g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Aseptic Tetra Brik or equivalent aseptic packaging
Secondary packaging	Corrugated paper box or equivalent packing that protects the integrity of the primary packages, and withstands the rigors of transport and handling.
Primary packaging net weight	1 L
Warranty at delivery location	Minimum 4 Months

11. LABELLING

- UNSTD-GEN-02 "UN Product Labelling"

12. OTHER REQUIREMENTS

- CODEX STAN 247-2005 STANDARD FOR FRUIT JUICES AND NECTARS
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"