



UN RATIONS STANDARD

DATE: 01/04/2024

JUICE GRAPEFRUIT

ED No: 05

CODE: UNSTD-COM 4153

Page 1 of 2

1. PRODUCT NAME

JUICE GRAPEFRUIT

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Grapefruit juice is a fruit juice reconstituted from grapefruit (*Citrus paradisi* Macfad) juice concentrate.

No added sugar/other sweeteners.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Grapefruit 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.

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	2.9 - 3.3
Volatile acids as acetic acid	≤ 0.4 g/l
Ethanol	≤ 3.0 g/l
D/L Lactic acid	≤ 0.2 g/l
QUALITY PARAMETERS	LIMITS
Juice and/or Puree content	= 100 %
Brix (min)	≥ 10°
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	
Juice Grapefruit is subject to testing for authenticity, and composition.	

7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Appearance and Coulor	Uniform appearance and consistency.Pinky to Reddish.

	UN RATIONS STANDARD	DATE: 01/04/2024
	JUICE GRAPEFRUIT	ED No: 05
	CODE: UNSTD-COM 4153	Page 2 of 2

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	38 kcal
Proteins	0.5 g
Carbohydrate	9 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 CODEX GENERAL STANDARD FOR FRUIT JUICES AND NECTARS
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"