	<b>UN RATIONS STANDARD</b>		DATE: 01/04/2024
	<b>JUICE PINEAPPLE</b>		ED No: 05
	<b>CODE: UNSTD-COM 4157</b>		Page 1 of 2

## 1. PRODUCT NAME

JUICE PINEAPPLE

## PRODUCT RISK

LOW

MEDIUM

HIGH

## 2. DESCRIPTION



Pineapple juice is a fruit juice reconstituted from pineapple (*Ananas comosus* L, and/or *Ananas sativis* L) juice concentrate.

No added sugar/other sweeteners.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

Pineapple 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	3.5 - 4.0
Volatile acids as acetic acid	≤ 0.4 g/l
Ethanol	≤ 3.0 g/l
D/L Lactic acid	≤ 0.5 g/l
QUALITY PARAMETERS	LIMITS
Juice and/or Puree content	= 100 %
Brix (min)	≥ 12.8°

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 Pineapple is subject to testing for authenticity, and composition.

	<b>UN RATIONS STANDARD</b>		DATE: 01/04/2024
	<b>JUICE PINEAPPLE</b>		ED No: 05
	<b>CODE: UNSTD-COM 4157</b>		Page 2 of 2

## 7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Appearance and Coulor	Uniform appearance and consistency. Cloudy. Yellow.
Flavour and Odor	Characteristic, fruity, and shall be free from any off-flavors and odours, free of 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	54 kcal
Proteins	0.4 g
Carbohydrate	12.9 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 247-2005CODEX GENERAL STANDARD FOR FRUIT JUICES AND NECTARS
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"