



UN RATIONS STANDARD

DATE: 01/04/2024

JUICE SQUASH LEMON

ED No: 05

CODE: UNSTD-COM 4158

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1. PRODUCT NAME

JUICE SQUASH LEMON

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Lemon squash is obtained from unfermented juice of lemon with addition of water, and sweeteners.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Lemon juice concentrate, water, sweeteners

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	2.5 – 3.5
Ethanol	≤ 3.0 g/l

QUALITY PARAMETERS

LIMITS

Minimum Juice and/or Puree (min)	≥ 25 %
Total Soluble Solids (min)	≥ 40 %

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*

7. PHYSICAL CRITERIA

PARAMETER

LIMITS

Appearance and Color	Uniform appearance and consistency.
Flavour and Odour	Characteristic, fruity, and shall be free from any off-flavors and odours, free of any signs of deterioration or



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Foreign matter	fermentation 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	68 kcal
Proteins	0.1 g
Carbohydrate	17 g
Fats	0.1 g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Shall be bottled in a polyethylene terephthalate (PET) bottles or equivalent recyclable /biodegradable packaging material that maintains the product's organoleptic qualities and sanitary integrity. Must withstand the rigor 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	1 Lt
Warranty at delivery location	Minimum 4 Months

11. LABELLING

- UNSTD-GEN-02 “UN Product Labelling”

12. OTHER REQUIREMENTS

- UNSTD-GEN-03: “UN Inspection”
- UNSTD-GEN-04: “UN Certification”