



UN RATIONS STANDARD

DATE: 01/04/2024

JUICE TOMATO

ED No: 05

CODE: UNSTD-COM 4160

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1. PRODUCT NAME

JUICE TOMATO

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Tomato juice is a fruit juice reconstituted from tomato (*Lycopersicon esculentum* L.) juice concentrate.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Tomato concentrate, Water

Optional: salt, spices, aromatic herbs. (The term spices and/or aromatic herbs shall be disclosed on the label)

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 | 4.05 – 4.65 |
| Howard Mould Count | ≤ 50% |
| 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 | = 100% |
| Brix (min) | ≥ 5° |

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 Tomato is subject to testing for authenticity, and composition.

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7. PHYSICAL CRITERIA

| PARAMETER | LIMITS |
|--|--|
| Appearance and Colour | Uniform appearance and consistency. |
| Flavour and Odor | Characteristic, and shall be free from any off-flavors and odours, free of any signs of deterioration, oxidation 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 | 19 kcal |
| Proteins | 0.8 g |
| Carbohydrate | 4.2 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 rigor 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"