	UN RATIONS STANDARD	DATE: 01/04/2024
	VEGETABLE TOMATOES WHOLE CANNED	ED No: 04
	CODE: UNSTD-COM 4275	Page 1 of 2

1. PRODUCT NAME

VEGETABLE TOMATOES WHOLE CANNED

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Tomato whole is prepared from washed, ripened tomatoes, conforming to the characteristics of the fruit of *Lycopersicum esculentum* P. Mill, of red or reddish varieties (cultivars) which are clean and sound and canned in tomato juice.

The product is hermetically sealed in a can and must meet the criteria for commercial sterility.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Whole peeled tomato, with liquid medium (tomato juice or tomato puree or pulp or tomato pasta)
Optional: salt, spices

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.
- 4.1. CAC/RCP 23-1993 (Rev2) Recommended International Code of Hygienic Practice for low acid and acidified low acid canned food.

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.
- Commercial sterility n=6; c=0; m=M= Commercially sterile

6. CHEMICAL CRITERIA

SAFETY PARAMETERS

LIMITS

pH

3.50 - 4.50

QUALITY PARAMETERS

LIMITS

N/A

7. PHYSICAL CRITERIA

PARAMETER

LIMITS

Drained weight(min)


≥ 50%

Minimum Fill

Not less than 90% of water capacity of container

Appearance and colour

Red

	UN RATIONS STANDARD	DATE: 01/04/2024
	VEGETABLE TOMATOES WHOLE CANNED	ED No: 04
	CODE: UNSTD-COM 4275	Page 2 of 2

Odour and flavour

Characteristics of Tomato, shall be free from off odour and flavour

Foreign matter

Free from any foreign matter

Uniformity of size

90% by count of units shall be uniform in size

Storage and Transportation Temperature

15°C to 25°C

8. CONTAMINANTS

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	20 kcal
Protein	0.8 g
Fat	0.1 g
Carbohydrate	4.0 g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Can, hermetically sealed or equivalent recyclable/ biodegradable packaging material that maintains 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 rigor of transport and handling.
Primary packaging net weight	From 400 g to 1 Kg
Warranty at delivery location	Minimum 4 months

11. LABELLING

11.1. UNSTD-GEN-02 "UN Product Labelling"

12. OTHER REQUIREMENTS

12.1. CODEX STAN 13-1981 Codex Standard for preserved tomatoes

12.2. UNSTD-GEN-03: "UN Inspection"

12.3. UNSTD-GEN-04: "UN Certification"

12.4. CAC/RCP 60-2005 CODE OF PRACTICE FOR THE PREVENTION AND REDUCTION OF INORGANIC TIN CONTAMINATION IN CANNED FOODS