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	<b>MINERAL WATER</b>	ED No: 03
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## 1. PRODUCT NAME

MINERAL WATER

## 2. DESCRIPTION



This standard applies to all packaged natural mineral waters offered for sale as food. It does not apply to natural mineral waters sold or used for other purposes. **Natural mineral water** is a natural mineral water which, by nature and after possible treatment and after packaging taking into consideration usual technical tolerance, does not contain free carbon dioxide in excess of the amount necessary to keep the hydrogen carbonate salts present in the water dissolved.

PRODUCT RISK		
LOW	MEDIUM	HIGH

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

Water

### 3.2. OTHER PERMITTED INGREDIENTS

Not Permitted

## 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.

4.2. Codex Standard for Mineral water CX STAN 108/ 1981. Treatments permitted include separation from unstable constituents, such as compounds containing iron, manganese, sulphur or arsenic, by decantation and/or filtration if necessary, accelerated by previous aeration. Permitted treatments may only be carried out on condition that the mineral content of the water is not modified in its essential constituents, which give the water its properties.

## 5. MICROBIOLOGICAL CRITERIA


FOOD SAFETY PARAMETERS	MAXIMUM LIMITS
<i>Escherichia coli</i> (E.coli)	n=5, c=0, m=0 cfu / 250 ml
<i>Enterococci</i>	n=5, c=0, m=0 cfu / 250 ml
<i>Pseudomonas aeruginosa</i>	n=5, c=0, m=0 cfu / 250 ml
Sulphite-reducing anaerobes	n=5, c=0, m=0 cfu / 50 ml
Colony count 22°C <sup>1</sup>	< 1 x10 <sup>2</sup> cfu / ml
Colony count 37°C <sup>1</sup>	< 2 x 10 cfu / ml

The product should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of the Microbiological criteria for Foods (CAC/GL 21 1997).

## 6. CHEMICAL CRITERIA

SAFETY PARAMETERS	LIMITS
pH	6.5 - 8.5

<sup>1</sup> If a test is conducted within 72 hours after bottling.

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QUALITY PARAMETERS	MAXIMUM LIMITS
Calcium	250 mg/l
Chloride	250 mg/l
Iron	0.3 mg/l
Magnesium	100 mg/l
Potassium	50 mg/l
Sodium	200 mg/l
Sulphate	400 mg/l
Total dissolved solids	> 250 ppm

#### 7. PHYSICAL CRITERIA


PARAMETER	LIMITS
Storage Temperature	15°C to 25°C
Texture	Water
Odour and flavour	Acceptable to consumers and no abnormal change
Colour	None
Foreign matter	Free from foreign or extraneous matter, shall be clean and wholesome.

#### 8. CONTAMINANTS

PARAMETER	MAXIMUM LIMITS
Antimony	0.005 mg/l
Arsenic	0.01 mg/l
Barium	0.7 mg/l
Borate	5.0 mg/l
Cadmium	0.003 mg/l
Chromium	0.05 mg/l
Copper	1.0 mg/l
Cyanide	0.07 mg/l
Fluoride	1.5 mg/l
Lead	0.01 mg/l
Manganese	0.4 mg/l
Mercury	0.001 mg/l
Nickel	0.02 mg/l
Nitrate	50 mg/l,
Nitrite	0.1 mg/l
Selenium	0.01 mg/l
Pesticides	< 0.01 mg

#### 9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRITION FACT	AMOUNT PER 100 g OF PRODUCT
Energy	0 kcal

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#### 10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food-grade, recyclable or biodegradable material
Secondary packaging	Materials appropriate for handling
Primary packaging net weight	Up to 2 L
Warranty at delivery location	Minimum 9 Months

#### 11. LABELLING

- UNSTD-GEN-02 "UN Product Labelling"

#### 12. OTHER REQUIREMENTS

- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"
- CODEX STAN 108-1981 CODEX STANDARD FOR NATURAL MINERAL WATERS