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|  | <b>UN RATIONS STANDARD</b>  | DATE: 31/08/2018 |
|  | <b>JAM STRAWBERRY</b>       | ED No: 03        |
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#### 1. PRODUCT NAME

JAM STRAWBERRY

#### PRODUCT RISK

LOW

MEDIUM

HIGH

#### 2. DESCRIPTION



Strawberry Jam is the product brought to a suitable consistency, made from the whole fruit or pieces of it which is mixed with foodstuffs with sweetening, with or without the addition of water, acidifying agent and pectin.

#### 3. INGREDIENTS

##### 3.1. ESSENTIAL INGREDIENTS

Strawberry, sweetener; optional: acidifying agent, pectin

##### 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

##### MAXIMUM LIMITS

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

##### MAXIMUM LIMITS

pH

3.5 – 4.5

##### QUALITY PARAMETERS

##### MAXIMUM LIMITS

Fruit quantity


≥45% of finished product

Soluble-solids content

≥60 %

#### 7. PHYSICAL CRITERIA

##### PARAMETER

|  |                             |                  |
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|                            |   |
|----------------------------|---|
| Appearance and colour      | Uniform, characteristic of strawberry.  |
| Odour or flavour           | Appropriate to the product.             |
| Texture                    | Uniform; characterised by a tender gel. |
| Foreign matter             | Shall have no foreign matter.           |
| Storage and Transportation | Ambient temperature                     |

## 8. CONTAMINANTS

### QUALITY PARAMETERS

### MAXIMUM LIMITS

The products covered by this Standard shall comply with the Maximum Levels for contaminants that are specified for the product in the *General Standard for Contaminants and Toxins in Food and Feed* (CODEX STAN 193-1995).

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

| NUTRIENTS    | AMOUNT PER 100 g OF PRODUCT |
|--------------|-----------------------------|
| Energy       | 242 Kcal                    |
| Proteins     | 0.7 g                       |
| Carbohydrate | 64.4 g                      |
| Fats         | 0.2 g                       |

## 10. PACKAGING

| PARAMETER                     | LIMITS  |
|-------------------------------|---|
| Primary packaging             | Food grade plastic/glass container or equivalent recyclable/biodegradable packaging that maintains the integrity, sanitary and organoleptic qualities of the product and withstands the rigor of transport and handling. Shall be $\geq 90\%$ (less head space) of water capacity of container. |
| Secondary packaging           | Corrugated paper box or packing that protects the integrity of the primary packages and withstands the rigor of transport and handling.   |
| Primary packaging net weight  | From 300 g to 1 kg  |
| Warranty at delivery location | 4 months  |

## 11. LABELLING

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

## 12. OTHER REQUIREMENTS

- 12.1. CODEX-STAN 296-2009, "CODEX Standard for jams, jellies and marmalades"
- 12.2. CODEX STAN 212-1999 "Codex Standard for sugars"
- 12.3. UNSTD-GEN-03: "UN Inspection"
- 12.4. UNSTD-GEN-04: "UN Certification"
- 12.5.