



# UN RATIONS STANDARD

DATE: 31/08/2018

## JUICE TOMATO

ED No: 04

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

Other permitted ingredients: 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.

4.1. CODEX STAN 247-2005 CODEX GENERAL STANDARD FOR FRUIT JUICES AND NECTARS

### 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

4.1-4.6

#### QUALITY PARAMETERS

#### MAXIMUM LIMITS

Minimum Juice and/or Puree

100%



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Brix

5° (Min)

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
Foreign matter	Shall have no foreign matter.
Storage and Transporation	Ambient temperature

#### 8. CONTAMINANTS

PARAMETER	MAXIMUM LIMITS
N/A	

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

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	17Kcal
Proteins	0.85 g
Carbohydrate	3.53 g
Fats	0.29 g

#### 10. PACKAGING

PARAMETER	
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 Lt
Warranty at delivery location	4 Months

#### 11. LABELLING

- UNSTD-GEN-02 "UN Product Labelling"

#### 12. OTHER REQUIREMENTS

- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"