



# UN RATIONS STANDARD

DATE: 31/08/2018

## JUICE GRAPE

ED No: 04

CODE: UNSTD-COM 4153

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### 1. PRODUCT NAME

JUICE GRAPE

#### PRODUCT RISK

LOW

MEDIUM

HIGH

### 2. DESCRIPTION



Grape juice is a fruit juice reconstituted from grape fruits genus *Vitis* juice concentrate. No added sugar/other sweeteners

### 3. INGREDIENTS

#### 3.1. ESSENTIAL INGREDIENTS

Grape fruit concentrate, Water

#### 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.
- 4.2. 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



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pH 2.9-3.25

#### QUALITY PARAMETERS

#### MAXIMUM LIMITS

Juice and/or Puree content

100 %

Brix

10° (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 Transportation

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

56 Calories

Proteins

0.5 g

Carbohydrate

14.2 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 rigors 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"