



UN RATIONS STANDARD

DATE: 31/08/2018

PIE FILLER MIXED FRUITS

ED No: 03

CODE: UNSTD-COM 3135

Page: 1 of 2

1. PRODUCT NAME

PIE FILLER MIXED FRUITS

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Pie Filler, Mixed Fruits is a product prepared by cooking fruits whole and/or in pieces, adding foodstuffs with sweetening properties to obtain a semi-solid jelled consistency. It is used to cover or fill completely a pie (baked dish which is usually made of pastry dough).

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Fruits Content – min 40% (apples, raisins, cherries, berries or others); sugars/fruit sugars, corn starch, cinnamon, water or fruit juice

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


QUALITY PARAMETERS

MAXIMUM LIMITS

Any appropriate food ingredient may be used in the product which includes herbs, spices, essential oils.

7. PHYSICAL CRITERIA

PARAMETER

| | | |
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|  | UN RATIONS STANDARD | DATE: 31/08/2018 |
| | PIE FILLER MIXED FRUITS | ED No: 03 |
| | CODE: UNSTD-COM 3135 | Page: 1 of 2 |

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| Appearance and colour | Normal colour characteristics typical of the fruits used. |
| Odour or flavour | Normal odour and flavour appropriate to the fruits used in the preparation of the filler while taking into account any flavour imparted by optional ingredients. |
| Texture | Appropriate to the product. |
| Foreign matter | The product shall be free from foreign or extraneous matter. |
| Storage and transportation | Ambient temperature |

8. CONTAMINANTS

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 | 280 Kcal |
| Carbohydrates | 70 g |

10. PACKAGING

| PARAMETER | |
|-------------------------------|---|
| Primary packaging | Glass containers or equivalent recyclable/biodegradable packing material that maintains the product's organoleptic qualities and sanitary integrity. Able to withstand the rigor of transport and handling. Shall not be <90% (less head space) of water capacity of container. |
| 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 400g 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 212-1999- "Codex Standard for sugars"

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

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