



# UN RATIONS STANDARD

DATE: 31/08/2018

## SORBET MANGO

ED Nº: 03

CODE: UNSTD-COM 1159

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### PRODUCT RISK

LOW	MEDIUM	HIGH
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### 1. PRODUCT NAME

MANGO SORBET

### 2. DESCRIPTION

Mango Sorbet is, a frozen dessert, made from mango puree, sugar, water and flavourings

### 3. INGREDIENTS

#### 3.1. ESSENTIAL INGREDIENTS

##### INGREDIENT

Mango Sorbet shall contain ingredients such as: mango puree, sugar, concentrated of lime/lemon juice, piece of mango, 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. MICROBIOLOGICAL CRITERIA

#### Food Safety Parameters

#### MAXIMUM LIMITS

Total plate count	n=5, c=2, m= 10 <sup>5</sup> cfu/g, M=5x10 <sup>5</sup> cfu/g
Yeast and mould	n=5, c=2, m=0 cfu/ml., M=10 <sup>2</sup> cfu/ml.

#### Hygiene Parameters

#### LIMITS

Yeast and mould	n=5, c=2, m=0 cfu/ml., M=10 <sup>2</sup> cfu/ml.
Total Coliforms	n=5, c=2, m= 10 cfu/g, M=10 <sup>2</sup> cfu/g
<i>Staphylococcus aureus</i>	n=5, c=2, m=0 cfu/ml, M=10 <sup>2</sup> cfu/ml.

### 5. CHEMICAL CRITERIA

#### SAFETY PARAMETERS

#### MAXIMUM LIMITS

Aflatoxin M1	≤ 0.5 µg/Kg.
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#### QUALITY PARAMETERS

#### LIMITS

Mango puree	>40%
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### 6. PHYSICAL CRITERIA

#### PARAMETER

#### LIMITS

Odour or flavour	Fresh and free of foreign odours.
Colour	Orange (typical of the fruit)
Foreign matter	Free from any impurity inappropriate of the product.
Other physical criteria	Free from ice glaze. Free from signs of thawing and refreezing.

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Storage and Transportation ≤ - 18°C

### 7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	104 Kcal
Proteins	0 g
Carbohydrates	26.04 g
Fats	0 g

### 8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade plastic sealed or equivalent recycled/biodegradable packing material that maintains product's organoleptic qualities and sanitary integrity. Able to withstand the rigors of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages, and withstands the rigors of transport and handling.
Primary Packaging Net weight	From 1 Lt to 4 Lt
Warranty at deliver location	4 months

### 9. LABELLING

- UNSTD- GEN-02 "UN Product labelling"

### 10. OTHER REQUIREMENTS

- CODEX CAC/RCP 57-2004: "Code of Hygienic practices for milk and milk products"
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"