



<b>UN RATIONS STANDARD</b>	DATE: 31/08/2018
<b>FRUIT APRICOTS FRESH</b>	ED No: 03
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**1. PRODUCT NAME**

FRUIT APRICOTS FRESH

PRODUCT RISK		
LOW	MEDIUM	HIGH

**2. DESCRIPTION**



Apricots of varieties (cultivars) grown from *Prunus armeniaca L.* to be supplied fresh to the consumer.

**3. INGREDIENTS**

**3.1. ESSENTIAL INGREDIENTS**

Apricot

**3.2. OTHER PERMITTED INGREDIENTS**

N/A

**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 or GLOBAL G.A.P.

**5. MICROBIOLOGICAL CRITERIA**

**FOOD SAFETY PARAMETERS**

- 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**

Agrochemicals/Pesticides residues

CODEX MRL

**QUALITY PARAMETERS**

Produce shall be intact, sound, not affected by rotting or deterioration such as to make it unfit for consumption; clean, practically free of any visible foreign matter; practically free from pests or damage caused by pests; free of abnormal external moisture; free of any foreign smell and/or taste; shall display satisfactory ripeness and maturity determined by morphological aspect, taste, firmness, size: "Extra" Class - Superior Quality with a minimum diameter of the equatorial section of 35 mm with an allowed variation of ±5 mm.

**7. PHYSICAL CRITERIA**



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PARAMETER	LIMITS
Appearance and colour	Appropriate to the product.
Odour or flavour	Apricot shall be free from rotting, foreign smell and/or taste, fungal damage or desiccation.
Texture	Appropriate to the product.
Foreign matter	Shall have no foreign matter.
Storage and Transportation	2°C to 6°C

#### 8. CONTAMINANTS

8.1. 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	48 Kcal
Carbohydrate	11 g

#### 10. PACKAGING

PARAMETER	LIMITS
Primary packaging	The packaging material or equivalent recyclable/biodegradable packaging material shall be able to maintain the product's organoleptic qualities and sanitary integrity. Must withstand the rigor of transport and handling.
Secondary packaging	Corrugated paper box or equivalent packing that protects the integrity of the product and withstands the rigor of transport and handling.
Packing size	N/A
Warranty at delivery location	1 Week

#### 11. LABELLING

- UNSTD-GEN-02 "UN Product Labelling"

#### 12. OTHER REQUIREMENTS

- CAC/RCP 53-2003- "Code of Hygiene Practice for Fresh Fruits and Vegetables"



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