



UN RATIONS STANDARD	DATE: 31/08/2018
FRUIT PEARS CANNED MEDIUM SYRUP	ED No: 04
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1. PRODUCT NAME

FRUIT PEAR CANNED MEDIUM SYRUP

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



This standard applies to pears with proper maturity, of commercial canning varieties of the fruit of *Pyrus communis* or *Pyrus sinensis* which have been peeled, cored or stemmed, except the whole may not be peeled, cored or stemmed, and half pears may not need to be peeled, that have been canned in a suitable packing medium. The product is hermetically sealed and heated in a container to prevent spoilage.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Pears halves, water and sugar/corn syrup

Optional ingredients; lemon juice, spices, spice oils, mint, or other sweeteners.

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
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- 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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Agrochemicals and Pesticide Residues	CODEX MRLs
pH	4.00-4.07



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7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Drained weight	46% (container ≤ 425 ml) ≥53% (container ≥ 425 ml)
Texture	Fleshy and tender
Odour and flavour	Characteristics of pear
Colour	Typical of the variety of Pear used
Uniformity of size	90% by count of units shall be uniform in size
Foreign matter	None
Extraneous matter/Defects	Practically free
Storage and Transportation	Ambient temperature

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	62 Kcal
Carbohydrates	15.17 g
Proteins	0.19 g
Fat	0.03 g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Can or equivalent recyclable or biodegradable packing material that maintains the integrity of the product and protects the sanitary and organoleptic qualities while withstanding 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 400 g to 1 Kg
Warranty at delivery location	4 months



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11. LABELLING

- UNSTD-GEN-02 "UN Product Labelling"

12. OTHER REQUIREMENTS

- CAC/RCP 23-1993 (Rev. 2): Recommended International code of hygienic practice for low-acid and acidified low-acid canned food".
- CODEX STAN CAC/RCP 60-2005 "Code of practice for the prevention and reduction of tin contamination in canned food"
- CODEX STAN 61-1981 CODEX Standard for canned pears
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"