



UN RATIONS STANDARD

DATE: 31/08/2018

ORANGE MARMALADE

ED No: 03

CODE: UNSTD-COM 3116

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1. PRODUCT NAME

ORANGE MARMALADE

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Marmalade Orange is the product obtained from a orange citrus fruit, whole fruit or fruit pieces, which may have all or part of the peel removed, fruit pulp, puree, juice, aqueous extracts and brought to a suitable consistency after sweetening.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Orange/orange peel, sweetener, pectin, acidifying agent

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

Fruit quantity

≥200g/1kg of which at least 75 g must be obtained from the endocarp

Soluble-solids content

≥65%

7. PHYSICAL CRITERIA

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PARAMETER

Appearance and colour	Uniform, characteristic of orange. Appropriate to the
Odour or flavour	product.
Texture	Clear fruit spread with gel consistency. Shall have no
Foreign matter	foreign matter.
Storage and Transportation	Shall be maintained at Ambient temperature

8. CONTAMINANTS

QUALITY PARAMETERS

MAXIMUM LIMITS

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 (Approximate)
Energy	260 Kcal
Proteins	0.3 g
Carbohydrate	66.3 g
Fats	0.0 g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade plastic/glass container or equivalent recyclable/biodegradable packaging that maintains the integrity, sanitary and organoleptic qualities of the product and withstands the rigor of transport and handling. Shall be $\geq 90\%$ (less head space) of water capacity of container.
Secondary packaging	Corrugated paper box or packing that protects the integrity of the primary packages and withstands the rigor of transport and handling.
Primary packaging net weight	300 g to 1 kg
Warranty at delivery location	4 months

11. LABELLING

11.1. UNSTD-GEN-02 "UN Product Labelling"

12. OTHER REQUIREMENTS

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

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

12.3. CODEX-STAN 296-2009, "CODEX Standard for jams, jellies and marmalades"

12.4. CODEX STAN 212-1999 "Codex Standard for sugars"

12.5.