



## UN RATIONS STANDARD

DATE: 31/08/2018

### JELLO FRUIT GELATINE FLAVOURS

ED No: 03

CODE: UNSTD-COM 3119

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#### 1. PRODUCT NAME

JELLO FRUIT GELATINE FLAVOURS

#### PRODUCT RISK

LOW

MEDIUM

HIGH

#### 2. DESCRIPTION



Jello is gelatine desert mix brought to a suitable consistency, made from fruits' flavourings, mixed with sweetening agents and water.

#### 3. INGREDIENTS

##### 3.1. ESSENTIAL INGREDIENTS

Fruit flavours; Sugars or artificial sweeteners; gelatine of commercial quality standards (Source to be declared).

##### 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

#### 7. PHYSICAL CRITERIA

##### PARAMETER

Appearance and colour

Appropriate to the product.



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Odour or flavour	Appropriate to the product.
Texture	Appropriate to the product.
Foreign matter	Free of foreign 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	381 Kcal
Proteins	7.8 g
Carbohydrate	90 g

#### 10. PACKAGING

PARAMETER	
Primary packaging	The product shall be wrapped and packed in a heat-sealed food grade polyethylene bag or equivalent recyclable/ biodegradable packing material that maintains the product's organoleptic qualities and sanitary integrity. Should be able to withstand the rigor of transport and handling.
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 250g to 500g
Warranty at delivery location	4 months

#### 11. LABELLING

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

#### 12. OTHER REQUIREMENTS

- 12.1. CODEX STAN 296-2009 Codex Standard for Jams, jellies and Marmalades.
- 12.2. CODEX STAN 212-1999 "Codex Standard for sugars"
- 12.3. UNSTD-GEN-03: "UN Inspection"
- 12.4. UNSTD-GEN-04: "UN Certification"