



# UN RATIONS STANDARD

DATE: 31/08/2018

FRUIT APPLESauce CANNED

ED No: 03

CODE: UNSTD-COM 4105

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## 1. PRODUCT NAME

FRUIT APPLE SAUCE CANNED

### PRODUCT RISK

LOW

MEDIUM

HIGH

## 2. DESCRIPTION



Canned applesauce is a non-sweetened comminuted or chopped product prepared from washed, clean apples, conforming to the characteristics of the fruit of *Malus domestica Borkhausen* which may have been peeled and which after trimming are sound. The product is heated and hermetically sealed in a container to prevent spoilage.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

Apples; optional, salt, spices

### 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.
- 4.2. CAC/RCP 23-1993 (Rev. 2): Recommended International code of hygienic practice for low-acid and acidified low-acid canned food".
- 4.3. CODEX STAN 17-1981 Codex Standard for Canned Apple Sauce

## 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

pH 3.1-3.6

### QUALITY PARAMETERS

### MAXIMUM LIMITS

Total Soluble Solids ≥ 9%

Brix ≥ 9.0°



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### 7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Texture	Characteristic of applesauce
Odour and flavour	Characteristic of applesauce
Colour	Typical of the variety of Apple used
Minimum fill	90% container capacity
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	42 Kcal
Proteins	0.0 g
Carbohydrate	11.3 g
Fats	0.0 g

### 10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Glass jar or equivalent recyclable/biodegradable packaging material that 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 packing that protects the 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

### 11. LABELLING

- UNSTD-GEN-02 "UN Product Labelling"

### 12. OTHER REQUIREMENTS



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- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"
- CAC/RCP 60-2005 Code of Practice for Prevention and reduction of inorganic tin contamination in canned foods.