



<b>UN RATIONS STANDARD</b>	DATE: 31/08/2018
<b>JUICE TOMATO</b>	ED No: 04
<b>CODE: UNSTD-COM 4160</b>	Page: 1 of 2

1. **PRODUCT NAME**  
JUICE TOMATO

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. **DESCRIPTION**



Tomato juice is a fruit juice reconstituted from tomato (*Lycopersicon esculentum* L.) juice concentrate.

3. **INGREDIENTS**

**3.1. ESSENTIAL INGREDIENTS**

Tomato concentrate, Water  
Other permitted ingredients: salt, spices, aromatic herbs. (The term spices and/or aromatic herbs shall be disclosed on the label)

**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.
- 4.1. CODEX STAN 247-2005 CODEX GENERAL STANDARD FOR FRUIT JUICES AND NECTARS

5. **MICROBIOLOGICAL CRITERIA**

FOOD SAFETY PARAMETERS	MAXIMUM LIMITS
<ul style="list-style-type: none"> <li>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.</li> <li>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.</li> </ul>	

6. **CHEMICAL CRITERIA**

SAFETY PARAMETERS	MAXIMUM LIMITS
pH	4.1-4.6
QUALITY PARAMETERS	MAXIMUM LIMITS
Minimum Juice and/or Puree	100%



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Brix

5° (Min)

The potable water used in reconstitution shall, at a minimum, meet the latest edition of the Guidelines for Drinking Water Quality of the World Health Organization

### 7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Foreign matter	Shall have no foreign matter.
Storage and Transportation	Ambient temperature

### 8. CONTAMINANTS

PARAMETER	MAXIMUM LIMITS
N/A	

### 9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	17Kcal
Proteins	0.85 g
Carbohydrate	3.53 g
Fats	0.29 g

### 10. PACKAGING

PARAMETER	
Primary packaging	Aseptic Tetra Brik or equivalent aseptic packaging Corrugated paper box or equivalent packing that protects the integrity of the primary packages, and withstands the rigor of transport and handling.
Secondary packaging	
Primary packaging net weight	1 Lt
Warranty at delivery location	4 Months

### 11. LABELLING

- UNSTD-GEN-02 "UN Product Labelling"

### 12. OTHER REQUIREMENTS

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