



# UN RATIONS STANDARD

DATE: 31/08/2018

VEGETABLE TOMATOES WHOLE CANNED

ED No: 03

CODE: UNSTD-COM 4275

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## 1. PRODUCT NAME

VEGETABLE TOMATOES WHOLE CANNED

### PRODUCT RISK

LOW

MEDIUM

HIGH

## 2. DESCRIPTION



Tomato whole is prepared from washed, ripened tomatoes, conforming to the characteristics of the fruit of *Lycopersicon esculentum* P. Mill, of red or reddish varieties (cultivars) which are clean and sound and canned in tomato juice.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

Whole peeled tomato, tomato juice/puree/water

### 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. CAC/RCP 23-1993 (Rev2) Recommended International Code of Hygienic Practice for low acid and acidified low acid canned food.
- 4.2. CODEX Standard for preserved tomatoes: CODEX STAN 13-1981.

## 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

Agrochemicals/Pesticides residue

CODEX MRL

### QUALITY PARAMETERS

### MAXIMUM LIMITS

pH

3.50-4.50



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## 7. PHYSICAL CRITERIA

### PARAMETER

Drained weight	50% (min)
Minimum Fill	Not less than 90% of water capacity of container
Appearance and colour	Red
Odour and flavour	Characteristics of Tomato
Foreign matter	Free from any foreign matter
Uniformity of size	90% by count of units shall be uniform in size
Storage and Transportation	Ambient temperature

## 8. CONTAMINANTS

- 8.1. The product 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	15 Kcal
Protein	0.7 g
Fat	0.1 g
Carbohydrate	2.9 g

## 10. PACKAGING

### PARAMETER

### LIMITS

Primary packaging	Can, hermetically sealed or equivalent recyclable/biodegradable packaging material that maintains product's organoleptic qualities and sanitary integrity. Must 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 400 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"