



# UN RATIONS STANDARD

DATE: 31/08/2018

## JAM APRICOT

ED No: 02

CODE: UNSTD-COM 3114

Page: 1 of 2

### 1. PRODUCT NAME

JAM APRICOT

#### PRODUCT RISK

LOW

MEDIUM

HIGH

### 2. DESCRIPTION



Apricot jam is a viscous, semisolid gel prepared from whole or pieces of apricot, un-concentrated and/or concentrated fruit pulp or fruit puree of apricots; sweetened and brought to a suitable consistency, with or without the addition of water, pectin and acidifying agent.

### 3. INGREDIENTS

#### 3.1. ESSENTIAL INGREDIENTS

Apricots, sweetener, optional: acidifying agent, pectin, antifoaming agents, juice, essential oils

#### 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

pH

3.5 – 4.5

#### QUALITY PARAMETERS

#### MAXIMUM LIMITS

Fruit quantity

≥45% of finished product

Soluble-solids content

≥60 -65%

### 7. PHYSICAL CRITERIA



# UN RATIONS STANDARD

DATE: 31/08/2018

## JAM APRICOT

ED No: 02

CODE: UNSTD-COM 3114

Page: 1 of 2

### PARAMETER

Appearance and colour	Uniform, bright light yellow, characteristic of apricots.
Odour or flavour	Appropriate to the product.
Texture	Uniform; characterised by a tender gel (when cut, it shows edges).
Foreign matter	Shall have no foreign matter.
Storage and Transportation	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	242 Kcal
Proteins	0.7 g
Carbohydrate	64.4 g
Fats	0.2 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. 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"