



UN RATIONS STANDARD

DATE: 31/08/2018

PIE FILLER STRAWBERRY

ED No: 02

CODE: UNSTD-COM 3136

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1. PRODUCT NAME

PIE FILLER STRAWBERRY

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Pie Filler, Strawberry is a product prepared by cooking strawberries whole or in pieces, adding foodstuff with sweetening properties to obtain a semi-solid jelled consistency. It is used to cover or fill completely a pie (baked dish which is usually made of pastry dough).

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Strawberry (min 40%) ; Sugars/fruit sugars; corn starch; water or fruit juice

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. CODEX STAN 212-1999 "Codex Standard for sugars"

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

Any appropriate food ingredient may be used in the product which includes herbs, spices, nuts, essential oils as long as they do not mask poor quality and mislead the consumer.

7. PHYSICAL CRITERIA

PARAMETER



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Appearance and colour	Normal colour characteristics typical of the strawberries used.
Odour or flavour	Normal odour and flavour appropriate to the strawberries used in the preparation of the filler while taking into account any flavour imparted by optional ingredients.
Texture	Appropriate to the product.
Foreign matter	The product shall be free from foreign or extraneous 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	94 Kcal
Carbohydrates	24 g

10. PACKAGING

PARAMETER	
Primary packaging	Food grade container` or equivalent recyclable/biodegradable packing material that maintains the product's organoleptic qualities and sanitary integrity. Able to withstand the rigor of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects the integrity of the primary packages, and withstand the rigor of transport and handling.
Primary packaging net weight	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"