



# UN RATIIONS STANDARD

DATE: 31/08/2018

CRYSTALS PINEAPPLE

ED No: 02

CODE: UNSTD-COM 3109

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## 1. PRODUCT NAME

CRYSTALS PINEAPPLE

### PRODUCT RISK

LOW

MEDIUM

HIGH

## 2. DESCRIPTION



Crystals Pineapple are crystals that comprise of sugar, pineapple flavour and additives.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

Sugar/sweetener Pineapple flavour

### 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

3.0-4.0

### QUALITY PARAMETERS

### MAXIMUM LIMITS

## 7. PHYSICAL CRITERIA

### PARAMETER

Appearance and colour

Yellow



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Odour or flavour	Pineapple
Texture	Crystals.
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	400 Kcal
Carbohydrates	100 g

#### 10. PACKAGING

PARAMETER	
Primary packaging	Glass or equivalent packing material that maintains 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 integrity of the primary packages, and withstands the rigor of transport and handling.
Primary packaging net weight	500g 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 212-1999 "Codex Standard for sugars"

12.2. UNSTD-GEN-03: "UN Inspection"

12.3. UNSTD-GEN-04: "UN Certification"