



## UN RATIONS STANDARD

DATE: 31/08/2018

### JUICE SQUASH LEMON

ED No: 04

CODE: UNSTD-COM 4158

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#### 1. PRODUCT NAME

JUICE SQUASH LEMON

#### PRODUCT RISK

LOW

MEDIUM

HIGH

#### 2. DESCRIPTION



Lemon squash is obtained from unfermented juice of lemon with addition of water, sugar and citric acid.

#### 3. INGREDIENTS

##### 3.1. ESSENTIAL INGREDIENTS

Lemon juice concentrate, water, sugar, citric acid

##### 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

2.00-2.60

##### QUALITY PARAMETERS

##### MINIMUM LIMITS

Minimum Juice and/or Puree

25 % (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*



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#### 7. PHYSICAL CRITERIA

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

#### 8. CONTAMINANTS

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

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	61 Kcal
Proteins	0.1 g
Carbohydrate	14.9 g
Fats	0.1 g

#### 10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Shall be bottled in a polyethylene terephthalate (PET) bottles or equivalent recyclable /biodegradable packaging material that maintains the 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 rigors of transport and handling.
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"