



<b>UN RATIONS STANDARD</b>	DATE: 31/08/2018
<b>FRUIT CHERRIES CANNED</b>	ED No: 04
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**1. PRODUCT NAME**

FRUIT, CHERRIES CANNED

jPRODUCT RISK		
LOW	MEDIUM	HIGH

**2. DESCRIPTION**



Canned cherries are prepared from whole mature cherries of commercial canning varieties of the *Prunus avium* L. (sweet cherry Bigarreaux); pit removed and conforming to the characteristics of the stone fruits suitable for human consumption. The product is heated and hermetically sealed in a container to prevent spoilage.

**3. INGREDIENTS**

**3.1. ESSENTIAL INGREDIENTS**

Cherries, suitable medium to light syrup

**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 3.82-3.93

**QUALITY PARAMETERS**

**MAXIMUM LIMITS**

Agrochemicals and Pesticide Residues CODEX MRLs

**7. PHYSICAL CRITERIA**

**PARAMETER**

**LIMITS**

Minimum Fill The product and packing media shall not be < 90% (less Head space) of container water capacity



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Minimum Drained Weight	53% (min)
Size grading	Pitted cherries should be reasonably uniform in size
Texture	Characteristic of cherries pitted
Uniformity	Contain only cherries of the same origin, variety or commercial type, quality and size
Odour or flavour	Characteristic of cherries, free from any kind of objectionable odour or flavour
Colour	Deep red
Storage and Transportation	Ambient temperature

### 8. CONTAMINANTS

8.1. 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	73 Kcal
Protein	0.61 g
Carbohydrates	17.29 g
Fat	0.15 g

### 10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Can or equivalent packing material that is recyclable/ biodegradable; that maintains the product's organoleptic qualities and sanitary integrity. Should be 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	From 400 g to 1 Kg
Warranty at delivery location	4 Months

### 11. LABELLING

- UNSTD-GEN-02 "UN Product Labelling"

### 12. OTHER REQUIREMENTS

- CODEX STAN 242-2003-"Standard for Canned Stoned Fruit."
- CAC/RCP 23-1993 (Rev. 2): Recommended International code of hygienic practice for low-acid and acidified low-acid canned food".
- CAC/RCP 60-2005 Code of Practice for Prevention and reduction of inorganic tin contamination in canned foods.
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"