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JUICE NECTAR GUAVA	ED No: 04
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1. PRODUCT NAME

JUICE NECTAR GUAVA

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Guava nectar is obtained from unfermented juice of guava (*Psidium guajava*) with addition of water and sweetener.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Guava concentrate, water, sweetner.

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 247-2005 CODEX GENERAL STANDARD FOR FRUIT JUICES AND NECTARS

5. MICROBIOLOGICAL CRITERIA

FOOD SAFETY PARAMETERS	MAXIMUM LIMITS
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- 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	5.5
QUALITY PARAMETERS	MAXIMUM LIMITS
Minimum Juice and/or Puree	25 %



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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

7. PHYSICAL CRITERIA

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

8. CONTAMINANTS

PARAMETER	MAXIMUM LIMITS
N/A	

9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	54.5Kcal
Proteins	0.1 g
Carbohydrate	13.3 g
Fats	0.1 g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Aseptic Tetra Brik or equivalent aseptic packaging Corrugated paper box or equivalent packing that protects the integrity of the primary packages, and withstands the rigors of transport and handling.
Secondary packaging	
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"