



# UN RATIONS STANDARD

DATE: 31/08/2018

## FRUIT POMEGRANATE FRESH

ED No: 03

CODE: UNSTD-COM 4135

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### 1. PRODUCT NAME

FRUIT POMEGRANATE FRESH

#### PRODUCT RISK

LOW

MEDIUM

HIGH

### 2. DESCRIPTION



Pomegranate of varieties (cultivars) grown from *Punica granatum* to be supplied fresh to the consumer.

### 3. INGREDIENTS

#### 3.1. ESSENTIAL INGREDIENTS

Pomegranate

#### 3.2. OTHER PERMITTED INGREDIENTS

N/A

### 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 or GLOBAL G.A.P.
- 4.2. CAC/RCP 53-2003- "Code of Hygiene Practice for Fresh Fruits and Vegetables"
- 4.3. CODEX STAN 310-2013- "Standard for Pomegranate"

### 5. MICROBIOLOGICAL CRITERIA

#### FOOD SAFETY PARAMETERS

- 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.

### 5. CHEMICAL CRITERIA


#### SAFETY PARAMETERS

Agrochemicals/Pesticides residues

CODEX MRL

#### QUALITY PARAMETERS

The produce shall be physiologically mature, intact, whole, sound, firm, clean, fresh; free from any discolouration of the flesh, visible foreign matter, pests, damage caused by pests; and abnormal external moisture. Size: From 5 to 7 cm diameter each. Weight: From 125g to 450g (ea)

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## 6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Appearance and colour	Appropriate to the product.
Odour or flavour	Pomegranate shall be free from rotting, foreign smell and/or taste, fungal damage or desiccation.
Texture	Appropriate to the product.
Foreign matter	Shall have no foreign matter.
Storage and Transportation	Ambient temperature

## 7. CONTAMINANTS

7.1. 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).

## 8. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	83 Kcal

## 9. PACKAGING


PARAMETER	LIMITS
Primary packaging	<p>The primary packaging material or equivalent recyclable/biodegradable packaging material must be able to maintain the product's organoleptic qualities and sanitary integrity. Must withstand the rigor of transport and handling.</p> <p>Corrugated paper box or equivalent packing that maintains the integrity of the product and withstands the rigor of transport and handling.</p>
Packing size	N/A
Warranty at delivery location	1 Week

## 10. LABELLING

- UNSTD-GEN-02 "UN Product Labelling"

## 11. OTHER REQUIREMENTS

- UNSTD-GEN-03: "UN Inspection"

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- UNSTD-GEN-04: “UN Certification”