	<b>UN RATIONS STANDARD</b>		DATE: 01/08/2016
	<b>FRUIT PEACHES FRESH</b>		ED No: 02
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1. **PRODUCT NAME**  
FRUIT PEACHES FRESH

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. **DESCRIPTION**



Peaches of varieties (cultivars) grown from *Prunus persica* Sieb to be supplied fresh to the consumers.

3. **INGREDIENTS**

#### 3.1. ESSENTIAL INGREDIENTS

Peaches

#### 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.GAP.
- 4.2. "Code of Hygiene Practice for Fresh Fruits and Vegetables (CAC/RCP 53-2003)"

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.

6. **CHEMICAL CRITERIA**

#### SAFETY PARAMETERS

Agrochemicals/Pesticides residues

CODEX MRL


#### QUALITY PARAMETERS

The produce shall be physiologically mature, intact, whole, sound, firm, clean, fresh, and display satisfactory ripeness, free of fruit split at the stalk cavity, any visible foreign matter, pests, damage caused by pests and abnormal external moisture. Fruit packed in rows and layers, number of units, size: Superior quality; size not less than 70 mm, 9-12 counts/Kg, each or equivalent specification.

7. **PHYSICAL CRITERIA**

#### PARAMETER

#### LIMITS

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Appearance and colour	Appropriate to the product.
Odour or flavour	Peaches 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	Shall be maintained at +4°C to +8°C during storage and delivery

## 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	39 Kcal
Protein	0.91 g
Carbohydrate	9.54 g
Fat	0.25 g

## 10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Corrugated paper box or equivalent packing that maintains the integrity of the product and withstands the rigors of transport and handling.
Packing size	N/A
Warranty at delivery location	1 Week

## 11. LABELLING

- UNSTD-GEN-02 “UN Product Labelling”

## 12. OTHER REQUIREMENTS

- UNSTD-GEN-03: “UN Inspection”
- UNSTD-GEN-04: “UN Certification”