

	<b>UN RATIONS STANDARD</b>		DATE: 01/08/2016
	<b>FRUIT RAISINS DRIED</b>		ED No: 02
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## 1. PRODUCT NAME

FRUIT RAISINS DRIED

## PRODUCT RISK

LOW	MEDIUM	HIGH
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## 2. DESCRIPTION



Raisins is the product prepared from the sound dried grapes of the varieties conforming to the characteristics of *Vitis vinifera* L. (but excluding currant types) processed in an appropriate manner into a form of marketable raisin with or without coating with suitable optional ingredients.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

Raisins

### 3.2. OTHER PERMITTED INGREDIENTS

Raisins dried shall contain ingredients such as, but not limited to sucrose, invert sugar, dextrose, dried glucose syrup and honey.

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 67-1981 CODEX STANDARD FOR RAISINS

## 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

Agrochemicals/Pesticides residues	CODEX MRL 1,500 mg/kg
Sulphur dioxide (applies to bleached raisins only)	5 g/kg
Mineral oil (food grade)	5 g/kg
Sorbitol	

### QUALITY PARAMETERS

### MAXIMUM LIMITS

Raisins shall show development characteristics of raisins prepared from properly matured grapes, as indicated by proper colour and texture for the type, and such raisins shall include a substantial portion of berries that are fleshy and of high sugar content. The epicarp must be translucent and, according to the variety, adhere to the flesh. Raisins shall be prepared from such materials and under such practices

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that the finished product shall possess normal colour, flavour, and maturity characteristics for the respective type.

## 7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Foreign matter	Shall have no foreign matter.

## 8. CONTAMINANTS

PARAMETER	MAXIMUM LIMITS
<u>8.1.</u> 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	300 Kcal
Proteins	3.4 g
Carbohydrate	79.5 g
Fats	0.5 g

## 10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Shall be wrapped and packed in food grade polyethylene that maintains the integrity of the product, and protects the sanitary and organoleptic qualities while withstanding the rigors 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	Up to 1 kg
Warranty at delivery location	4 months

## 11. LABELLING

11.1. UNSTD-GEN-02 "UN Product Labelling"

## 12. OTHER REQUIREMENTS

12.1. UNSTD-GEN-03: "UN Inspection"

12.2. UNSTD-GEN-04: "UN Certification"