



## UN RATIONS STANDARD

DATE: 30/10/2013

### ORANGE MARMALADE

ED No: 02

CODE: UNSTD-COM 3116

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#### 1. PRODUCT NAME

ORANGE MARMALADE

#### PRODUCT RISK

LOW

MEDIUM

HIGH

#### 2. DESCRIPTION



Marmalade Orange is the product obtained from a single citrus fruit (orange) and brought to a suitable consistency by addition of sugar, acidifying agent and pectin with suspended shredded peel.

#### 3. INGREDIENTS

##### 3.1. ESSENTIAL INGREDIENTS

Orange/Orange peel, Sugar, Fruit pectin of commercial quality standard, Acidifying agent

##### 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 296-2009, "CODEX Standard for jams, jellies and marmalades"

#### 5. MICROBIOLOGICAL CRITERIA

##### FOOD SAFETY PARAMETERS

##### MAXIMUM LIMITS

Yeast and Mould

$<10^1$  cfu/g

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

3.5 – 4.5

##### QUALITY PARAMETERS

##### MAXIMUM LIMITS

Fruit quantity

20% of which at least 7.5% must be obtained from the endocarp

Soluble-solids content

≥65%

#### 7. PHYSICAL CRITERIA

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#### PARAMETER

Appearance and colour	Uniform, characteristic of orange.
Odour or flavour	Appropriate bitter to the product.
Texture	Clear fruit spread with gelled consistency.
Foreign matter	Shall have no foreign matter.
Storage	Shall be maintained at $\leq 30^{\circ}\text{C}$ during storage and delivery.

#### 8. CONTAMINANTS

##### QUALITY PARAMETERS

##### MAXIMUM LIMITS

Lead (Pb)	1mg/kg
Tin (Sn)	250 mg/kg

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	246 Kcal
Proteins	0.3 g
Carbohydrate	66.3 g
Fats	0.0 g

#### 10. PACKAGING

##### PARAMETER

##### LIMITS

Primary packaging	Food grade plastic/glass container that maintains the integrity of the product to protect product, maintaining sanitary and organoleptic qualities intact and withstands the rigors of transport and handling. Shall be not < 90% (less head space) of water capacity of container.
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"