

	UN RATIONS STANDARD	DATE: 01/08/2016
	FRUIT APPLES EATING FRESH	ED No: 02
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1. PRODUCT NAME
FRUIT APPLES EATING FRESH

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Apples of varieties (cultivars) grown from *Malus domestica* Borkh to be supplied fresh to the consumer, apples for industrial processing being excluded.

3. INGREDIENTS

3.1. VARIETIES

Apples Braeburn, Cortland, Fuji, Gala, Ginger Gold, Golden Delicious, Red Delicious, Granny Smith, Honey crisp, Jonathan, Jonagold, McIntosh, Pacific Rose, Paula Red and Wealthy

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 any visible foreign matter, pests, damage caused by pests and abnormal external moisture.

Free of damage caused by low temperatures, bruises, malformation or abnormal curvature; must withstand transportation and handling to arrive in satisfactory condition at the place of destination.

Size: ≥60 mm diameter or ≥90 g each.

7. PHYSICAL CRITERIA

PARAMETER	LIMITS
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Appearance and colour	Appropriate to the product.
Odour or flavour	Apples shall be free from rotting, foreign smell and/or taste, fungal damage or desiccation.
Texture	The product shall have smooth and glossy texture.
Foreign matter	Shall have no foreign matter.
Storage	Shall be maintained at +4°C - + 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	52 Kcal
Carbohydrates	14 g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Corrugated paper box or equivalent packing that maintains the integrity of the product sanitary and organoleptic qualities intact and withstands the rigors of transport and handling.
Packing size	N/A
Warranty at delivery location	2 Weeks

11. LABELLING

- UNSTD-GEN-02 "UN Product Labelling"

12. OTHER REQUIREMENTS

- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"