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

FRUIT APRICOTS FRESH

| PRODUCT RISK | | |
|--------------|--------|------|
| LOW | MEDIUM | HIGH |

2. DESCRIPTION



Apricots of varieties (cultivars) grown from *Prunus armeniaca* L. to be supplied fresh to the consumer.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Apricot

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

Produce shall be intact, sound, not affected by rotting or deterioration such as to make it unfit for consumption; clean, practically free of any visible foreign matter; practically free from pests or damage caused by pests; free of abnormal external moisture; free of any foreign smell and/or taste; to withstand transportation and handling; to arrive in satisfactory condition at the place of destination. Display satisfactory ripeness; maturity determined by morphological aspect, taste, firmness, size: "Extra" Class - Superior Quality with a minimum diameter of the equatorial section of 35 mm with an allowed variation of ± 5 mm.

7. PHYSICAL CRITERIA

| PARAMETER | LIMITS |
|-----------|--------|
|-----------|--------|

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|-----------------------|---|
| Appearance and colour | Appropriate to the product. |
| Odour or flavour | Apricot 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 - +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 | 48 Kcal |
| Carbohydrate | 11 g |

10. PACKAGING

| PARAMETER | LIMITS |
|-------------------------------|--|
| Primary packaging | Corrugated paper box or equivalent packing that protects 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"