

| | | |
|--|-----------------------------|------------------|
|  | UN RATIONS STANDARD | DATE: 01/08/2016 |
| | JAM RASPBERRY | ED No: 02 |
| | CODE: UNSTD-COM 3117 | Page: 1 of 2 |

1. PRODUCT NAME

JAM RASPBERRY

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

2. DESCRIPTION



Raspberry Jam is the product brought to a suitable consistency, made from the whole fruit or pieces of it which is mixed with foodstuffs with sweetening properties as defined in the Codex Standard for Sugars (CODEX STAN 212-1999), with or without the addition of water, acidifying agent and pectin.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Raspberry, Sugar, Acidify agent, Pectin

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

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 | ≥ 45% of finished product |
| Soluble-solids content | ≥ 60% or greater |

7. PHYSICAL CRITERIA

PARAMETER

| | |
|-----------------------|---------------------------------------|
| Appearance and colour | Uniform, characteristic of raspberry. |
|-----------------------|---------------------------------------|

| | | |
|--|-----------------------------|------------------|
|  | UN RATIONS STANDARD | DATE: 01/08/2016 |
| | JAM RASPBERRY | ED No: 02 |
| | CODE: UNSTD-COM 3117 | Page: 1 of 2 |

| | |
|------------------|---|
| Odour or flavour | Appropriate to the product. |
| Texture | Uniform; characterised by a tender gel. |
| Foreign matter | Shall have no foreign matter. |
| Storage | Shall be maintained at ≤30°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 | 278 Kcal |
| Proteins | 0.37 g |
| Carbohydrate | 68.9 g |
| Fats | 0.07 g |

10. PACKAGING

| PARAMETER | LIMITS |
|-------------------------------|---|
| Primary packaging | Food grade plastic/glass container that maintains the integrity of the product and protects the sanitary and organoleptic qualities 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"