

	<b>UN RATIONS STANDARD</b>	DATE: 30/10/2011
	<b>JAM GRAPE</b>	ED No: 01
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**1. PRODUCT NAME**

JAM GRAPE

PRODUCT RISK		
LOW	MEDIUM	HIGH

**2. DESCRIPTION**



Grape 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, pectin and acidifying agent.

**3. INGREDIENTS**

**3.1. ESSENTIAL INGREDIENTS**

Grape, 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
Yeast and Mould	<10 <sup>1</sup> 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	≥45% of finished product
Soluble-solids content	60-65% or greater

**7. PHYSICAL CRITERIA**

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#### PARAMETER

Appearance and colour	Uniform, characteristic of grape.
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 $\leq 30^{\circ}\text{C}$ 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	242 Kcal
Proteins	0.7 g
Carbohydrate	64.4 g
Fats	0.2 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"