

	UN RATIONS STANDARD	DATE: 30/11/2013
	FRUIT APPLESAUCE CANNED	ED No: 02
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1. PRODUCT NAME

FRUIT APPLESAUCE CANNED

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Canned applesauce is the comminuted or chopped product prepared from washed, clean apples, conforming to the characteristics of the fruit of *Malus domestica Borkhausen* which may have been peeled and which after trimming are sound. The product is hermetically sealed in a container and must meet criteria for commercial sterility.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Apples; optional, salt, spices

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. CAC/RCP 23-1993 (Rev. 2): Recommended International code of hygienic practice for low-acid and acidified low-acid canned food".
- 4.3. CODEX STAN 17-1981 CODEX STANDARD FOR CANNED APPLESAUCE
- 4.4. CAC/RCP 60-2005 CODE OF PRACTICE FOR THE PREVENTION AND REDUCTION OF INORGANIC TIN CONTAMINATION IN CANNED FOODS

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

3.1-3.6

QUALITY PARAMETERS

MAXIMUM LIMITS



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Total Soluble Solids $\geq 9\%$
Brix $\geq 9.0^{\circ}$

7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Texture	Characteristic of applesauce
Odour and flavour	Characteristic of applesauce
Colour	Typical of the variety of Apple used
Minimum fill	90% container capacity

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	42 Kcal
Proteins	0.2 g
Carbohydrate	11.3 g
Fats	0.1 g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Glass jar or equivalent packing material that maintains product's organoleptic qualities and sanitary integrity. Able to withstand the rigors of transport and handling.
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

- UNSTD-GEN-02 "UN Product Labelling"

12. OTHER REQUIREMENTS

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