

Jam

1. SPECIFICATIONS:

The Jam is to be in accordance with the following specifications:

Parameter	Requirements
Fruit content	45 % minimum (in general) ; • 35 % for blackcurrants, mangoes, quinces, rambutan, redcurrants, rosehips, roselles, rowanberries and sea-buckthorns; • 30% for soursop and cranberry • 30% % for banana, cempedak, ginger, guava, jackfruit and sappota; • 23 % for cashew apples; • 20 % for durian; • 10 % for tamarind; • 8 % for passion fruit and other strong flavoured or high acidity fruits
Organoleptic properties	– appropriate gelled consistency, having normal colour and flavour appropriate to the type or kind of fruit ingredient used in the preparation of the mixture, while taking into account any flavour imparted by optional ingredients or any permitted colouring agents used. – shall be largely free of defects such as plant material skins (if peeled), stones and pieces of stones and mineral matters – Free of insects, and any foreign subject
Fill of container	should be well filled with the product which should occupy min. 90 %
Quality control indicators	Ph should be between: 3.1-3.3 Total Soluble Solids should be: 69-71 Flow: 1.0-7.0 cm/min
Microbiological requirement	Total viable count cfu/g (30°C): max. 1000 Coliforms cfu/g (37°C): < 100 Yeasts & moulds cfu/g (30°C): max. 100 Ecoli: Not detected Staphylococcus aureus/g: max. 10 Salmonella/25g: Absent in 25g

* N.B.: The food commodity must not be derived from biotechnology. Suppliers must ensure that food commodities are brought in from countries whose health status allows this.

2. TECHNICAL DOCUMENT REQUIREMENTS:

When required, suppliers shall submit a Certificate of Analysis of the final product to UNRWA, along with other documents.

3. Food safety and quality management at manufacturing premises

- The manufacturer shall be able to demonstrate by principle and practice the adoption, implementation and recording of:
 - Good Manufacturing Practices (GMPs)
 - Good Hygiene Practices (GHPs)
 - Hazard Analysis Critical Control Point Program (HACCP)
 - Global Food Safety Initiative (GFSI) scheme principles
- In this context an appointed UNRWA staff/Quantity & Quality Inspector/Surveyor/Auditor is entitled to visit the factory without prior notice during any period when UNRWA product is being manufactured to check that production is done as per UNRWA contract specifications.
- The UNRWA staff/Inspector/Surveyor/Auditors may examine any aspect of Supplier's manufacturing premises and its documentation relating to any products or services provided to UNRWA, including but not limited to production facilities, procedures, records, certifications, or practices.
- Food suppliers shall notify UNRWA immediately of lots (pre-delivery and post-delivery) that fail to meet contract requirements. Any testing on food safety parameters for foods (and/or the associated raw materials) delivered to UNRWA shall be pre-agreed with UNRWA.
- The producer shall be authorized by competent governmental authorities to process products for human consumption and to export. The authorization of export is only required when the producer supplies UNRWA internationally.

4. PRODUCT SAFETY:

- The product shall not contain any harmful substances including, but not limited to, micro-organisms, heavy metals, pesticides, mycotoxin, foreign matter or anti-nutritional factors, in amounts that may represent a hazard to health. Where there is no applicable standard available, The Joint FAO/WHO Expert Committee on Food Additives (JECFA) and The European Food Safety Authority (EFSA) evaluations shall be considered for guidance limits.
- Fit for human consumption guarantee: Suppliers shall manage the quality of their product and guarantee that the product is 'fit for human consumption' and in line with TIC Council/IFIA Guidelines.
- The product shall comply strictly with Codex General Standard for Contaminants and Toxins in Food and Feed (CXS193-1995), Codex Maximum Residue Limits (MRLs) and Codex Extraneous Maximum Residue Limits (EMRLs) for Pesticides, Codex Maximum Residue Limits (MRLs) for Residues of Veterinary Drugs in foods (CX/MRL 2-2021) and Guidelines of International Commission on Microbiological Specifications for Foods.

- Supply food stuff from producers or companies registered in white list of NFSA (NATIONAL FOOD SAFETY AUTHORITY).

5. PACKING & STORING:

The product shall have a minimum shelf-life as stated below when stored in ambient temperature, dry place and hygienic conditions that match ISO and HACCP guidelines.

Packing as per contract.

6. SHELF LIFE

The product shall have a minimum of 80% of shelf-life remaining when presented to UNRWA for inspection, unless otherwise authorized by UNRWA.

Shelf-Life duration: at least 12 months

7. MARKING: SEE ATTACHED SPECIAL CONDITIONS OF CONTRACT.

All the above specifications will be strictly adhered at Field level.