



## UN RATIONS STANDARD

DATE: 31/08/2018

### FRUIT, BLACKCURRANT FROZEN

ED No: 03

CODE: UNSTD-COM 4111

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#### 1. PRODUCT NAME

FRUIT, BLACKCURRANT FROZEN

#### PRODUCT RISK

LOW

MEDIUM

HIGH

#### 2. DESCRIPTION



Blackcurrant of varieties (cultivars) grown from *Ribes Nigrum*, washed and sufficiently blanched to ensure adequate stability of colour and flavour during normal marketing cycles, to be supplied quick frozen (IQF) to the consumer.

#### 3. INGREDIENTS

##### 3.1. ESSENTIAL INGREDIENTS

Blackcurrant

##### 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.G.A.P.

#### 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

Individual quick frozen (IQF) blackcurrant shall be prepared from fresh, clean, sound and succulent fruit of the plants. Blackcurrant shall be from the same origin, variety or commercial type, quality and size: diameter – 1 cm.

#### 7. PHYSICAL CRITERIA

##### PARAMETER

Appearance and colour

Very dark purple



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Odour or flavour	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 and Transportation	$\leq -18^{\circ}\text{C}$

#### 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	81 Kcal
Protein	2 g
Carbohydrate	16 g
Fat	1 g

#### 10. PACKAGING

PARAMETER	LIMITS
Primary packaging	The product shall be wrapped and packaged, in heat sealed food grade polythene bags or equivalent packaging material that is recyclable/biodegradable that maintains product's organoleptic qualities and sanitary integrity. Should be 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	From 400 g to 1 Kg
Warranty at delivery location	4 months

#### 11. LABELLING

- UNSTD-GEN-02 "UN Product Labelling"

#### 12. OTHER REQUIREMENTS

- CAC/RCP 8-1976 CODE OF PRACTICE FOR THE PROCESSING AND HANDLING OF QUICK FROZEN FOODS



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