



UN RATIONS STANDARD

DATE: 31/08/2018

VEGETABLE MUSHROOMS CANNED

ED No: 03

CODE: UNSTD-COM 4243

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1. PRODUCT NAME

VEGETABLE MUSHROOMS CANNED

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Whole Canned Seasoning Mushroom

Canned mushrooms is the product from fresh mushrooms of cultivated varieties (cultivars) of the genus *Agaricus (Psalliota)*, including *A. bisporus*; shall be in good condition and after cleaning and trimming shall be sound, processed by heat in an appropriate manner. The product is hermetically sealed in a can and must meet the criteria for commercial sterility.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Mushrooms in brine

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 CAC/RCP 60-2005 "Code of practice for the prevention and reduction of tin contamination in canned food"
- 4.3. CODEX STAN 297-2009 CODEX STANDARD FOR CERTAIN CANNED VEGETABLES

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

QUALITY PARAMETERS

MAXIMUM LIMITS

7. PHYSICAL CRITERIA



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PARAMETER

Minimum Fill	Shall not be < 90% (less Head space) of container water capacity.
Drained weight	≥ 53%
Appearance and colour	White or cream or brown.
Odour and flavour	Appropriate to the product.
Texture	Appropriate to the product.
Foreign matter	Shall have no foreign matter.
Storage and Transportation	Ambient temperature

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
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Energy	25 Kcal
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10. PACKAGING

PARAMETER	LIMITS
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Primary packaging	Can or equivalent recyclable/biodegradable packaging material that shall be able to maintain the product's organoleptic qualities and sanitary integrity. Must withstand the rigor of transport and handling.
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Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages, and withstands the rigors of transport and handling.
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Primary packaging net weight	From 400 g to 1 Kg
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Warranty at delivery location	4 months
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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"