



# UN RATIIONS STANDARD

DATE: 31/08/2018

FRUIT STRAWBERRIES FROZEN

ED No: 01

CODE: UNSTD-COM 4285

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## 1. PRODUCT NAME

FRUIT STRAWBERRIES FROZEN

### PRODUCT RISK

LOW

MEDIUM

HIGH

## 2. DESCRIPTION

Strawberries frozen of the species *Fragaria grandiflora* L. and *Fragaria vesca* L., is prepared from fresh, clean, sound, ripe and stemmed strawberries of firm texture. It is presented as whole.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

Strawberries

### 3.2. OTHER PERMITTED INGREDIENTS

Product shall not contain additives colour, sugar or any preservatives.

## 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.
- 4.2. CAC/RCP 8-1976 CODE OF PRACTICE FOR THE PROCESSING AND HANDLING OF QUICK FROZEN FOODS
- 4.3. CODEX "CAC/RCP 52-1981" STANDARD FOR QUICK FROZEN STRAWBERRIES

## 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

Individually Quick frozen strawberries shall be prepared from fresh, clean, sound, practically free from mould, insect bites and other blemishes by an appropriate freezing process. Free from stalks, parts of stalks, calyces, leaves and other extraneous vegetable material. Package shall contain only strawberries of the same origin, variety or commercial type and quality. In the case of *Fragaria grandiflora* L. the maximum diameter of each berry whether sized or not sized shall not be less than 15mm. The diameter of largest berry does not exceed the diameter of the smallest berry by more than 10 mm, measured according to the maximum diameter.

Vegetative impurities:

max. 1%



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Deformed fruits:

max. 2%

### 7. PHYSICAL CRITERIA

#### PARAMETER

Appearance and colour	Typical for the sort, red of good colour.
Odour or flavour	Free from rotting, foreign smell and/or taste, fungal damage or desiccation. Typical for frozen strawberries.
Texture	Appropriate to the product, crunchy, crispy.
Foreign matter	Free from sand, grit, stalks, part of stalks, calyces, leaves and other extraneous vegetable material.
Storage and Transportation	Shall be maintained at $\leq -18^{\circ}\text{C}$ .

### 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	36 Kcal
Carbohydrates	6.8g
Protein	1.2g
Fat	0.6g

### 10. PACKAGING

#### PARAMETER

#### LIMITS

Primary packaging	The primary packaging material or equivalent recyclable/biodegradable packaging material shall be able to maintain the product's organoleptic qualities and sanitary integrity. Must withstand the rigor of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages, and withstands the rigor of transport and handling.
Primary packaging net weight	From 400 g 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"