	<b>UN RATIONS STANDARD</b>	DATE: 31/08/2018
	<b>VEGETABLE PEAS GREEN SNOW FRESH</b>	ED No: 03
	<b>CODE: UNSTD-COM 4256</b>	Page: 1 of 2

### 1. PRODUCT NAME

VEGETABLE PEAS GREEN SNOW FRESH

#### PRODUCT RISK

LOW

MEDIUM

HIGH

### 2. DESCRIPTION

Peas green snow of varieties (cultivars) grown from *Pisum sativum* L. to be supplied fresh to the consumer

### 3. INGREDIENTS

#### 3.1. ESSENTIAL INGREDIENTS

Peas green snow

#### 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 of GLOBAL G.A.P.
- 4.2. "Code of Hygiene Practice for Fresh Fruits and Vegetables (CAC/RCP 53-2003)"

### 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

Produce shall be intact, whole, sound, firm, with min 50% grains in the shells m/m basis clean, fresh; free of molds, any visible foreign matter, pests, damage caused by pests; abnormal external moisture.

### 7. PHYSICAL CRITERIA

#### PARAMETER


#### LIMITS

Appearance and colour

Appropriate to the product.

Odour or flavour

Peas green snow shall be free from rotting, foreign smell and/or taste, fungal damage or desiccation.

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	<b>VEGETABLE PEAS GREEN SNOW FRESH</b>	ED No: 03
	<b>CODE: UNSTD-COM 4256</b>	Page: 2 of 2

Texture	Appropriate to the product.
Foreign matter	Shall have no foreign matter.
Storage and Transportation	2°C to 6°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

#### 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.

#### 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"