	<b>UN RATIIONS STANDARD</b>	DATE: 31/08/2018
	<b>VEGETABLE AUBERGINE/EGGPLANT FRESH</b>	ED No: 03
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## 1. PRODUCT NAME

VEGETABLE AUBERGINE/EGGPLANT FRESH

## PRODUCT RISK

LOW	MEDIUM	HIGH
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## 2. DESCRIPTION



Aubergines of varieties (cultivars) grown from *Solanum melongena* L. var. *esculentum*, *insanum* and *ovigerum*, to be supplied fresh to the consumer.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

Aubergine

### 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.
- 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

Intact; sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded; clean, practically free of any visible foreign matter ; practically free from pests; practically free from damage caused by pests; free of abnormal external moisture; free of any foreign smell and/or taste; to withstand transportation and handling; to arrive in satisfactory condition at the place of destination; size: "Class I" Good Quality with a minimum diameter of the equatorial section on the longitudinal axis of 40 mm for elongated aubergines; 70 mm for globus aubergines; or by weight of 100 to 300 g with a maximum difference of 75 g between the smallest and largest aubergine. Allowed variation is  $\pm 20$  mm for elongated aubergines and  $\pm 25$  mm for globus aubergines.

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## 7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Appearance and colour	Appropriate to the product.
Odour or flavour	Aubergine shall be 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	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	21 Kcal

## 10. PACKAGING

PARAMETER	LIMITS
Primary packaging	The primary packaging material or equivalent recyclable/biodegradable packaging material must 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 equivalent packing that maintains the integrity of the product and withstands the rigor of transport and handling.
Packing size	N/A
Warranty at delivery location	1 Week

## 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"