



# UN RATIONS STANDARD

DATE: 31/08/2018

VEGETABLE ZUCCHINI SLICED FROZEN

ED No: 01

CODE: UNSTD-COM 4298

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## 1. PRODUCT NAME

VEGETABLE ZUCCHINI SLICED FROZEN

### PRODUCT RISK

LOW

MEDIUM

HIGH

## 2. DESCRIPTION

Green Zucchini sliced frozen, of the species *Cucurbita pepo*, is a product prepared from firm, freshly harvested zucchini grown from carefully controlled hybrid seed stock. The Zucchini are washed, destemmed, sized and then dehydrated to remove half of moisture. 7mm sliced zucchini/courgette and 20-45mm diameter.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

Green Zucchini

### 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 GAP.
- 4.2. CAC/RCP 8-1976 CODE OF PRACTICE FOR THE PROCESSING AND HANDLING OF QUICK FROZEN FOODS
- 4.3. CODEX STAN 320-2015, STANDARD FOR QUICK FROZEN VEGETABLES

## 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) green zucchini shall be prepared from fresh, clean, sound, and practically free from mould, insect bites and other blemishes by an appropriate freezing process.

Moisture

≤7%

% Solid

Range 8-12%

Major Defect: (leaf, rot, decay, black pieces):

1 piece max/200g



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## 7. PHYSICAL CRITERIA

### PARAMETER

Appearance and colour	Shall be uniform, bright white or creamy white flesh, with no grey tints. Skins shall be uniform and bright, medium to dark green.
Odour or flavour	Full, natural and characteristic of zucchini/courgette flavour.
Texture	Flesh and skins shall be uniformly tender and firm.
Foreign matter	Free from sand, grit, stalks, part of stalks, stanning, discoloration, insect injury 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	21Kcal
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## 10. PACKAGING

### PARAMETER

### LIMITS

Primary packaging	The product shall be wrapped and packaged, in a heat sealed food grade polythene bags or equivalent recyclable/biodegradable packaging material that maintains 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 2 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"