



# UN RATIONS STANDARD

DATE: 31/08/2018

## VEGETABLE CORN KERNEL CANNED

ED No: 04

CODE: UNSTD-COM 4228

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### 1. PRODUCT NAME

VEGETABLE CORN KERNEL CANNED

#### PRODUCT RISK

LOW

MEDIUM

HIGH

### 2. DESCRIPTION



This standard shall apply to canned corn kernel of the species *Zea mays L. convar. saccharata Koern* as defined below and offered for direct consumption without further processing, except repacking. The product should be canned (hermetically sealed).

### 3. INGREDIENTS

#### 3.1. ESSENTIAL INGREDIENTS

Corn kernel, water,  
Optional Ingredients: salt, spices.

#### 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

Agrochemicals/Pesticides residues

CODEX MRL

#### QUALITY PARAMETERS

#### MAXIMUM LIMITS

### 7. PHYSICAL CRITERIA



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### PARAMETER

Minimum Fill	The product and packing media shall not be < 90% (less Head space) of container water capacity
Minimum Drained Weight	61%
Style	Whole kernel
Whole kernel	Characteristic of whole corn kernel
Uniformity	Contain only whole corn kernel of the same origin, variety or commercial type, quality and size
Odour and flavour	Characteristic of whole corn kernel, free from any kind of objectionable odour or flavour
Colour	Yellow
Foreign matter	None
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
Energy	88 Kcal

### 10. PACKAGING

PARAMETER	LIMITS
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. Shall not be < 90% (less Head space) of container water capacity.
Secondary packaging	Corrugated paper box or packing that protects the 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"