



UN RATIONS STANDARD

DATE: 31/08/2018

VEGETABLE GINGER WHOLE FROZEN

ED No: 01

CODE: UNSTD-COM 4289

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1. PRODUCT NAME

VEGETABLE GINGER WHOLE FROZEN

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION

Ginger peeled whole frozen, is a rhizome of commercial varieties of ginger grown from *Zingiber officinale* Roscoe, of the *Zingiberaceae* family, which are washed and frozen, to be supplied fresh to the consumer, after preparation and packaging. Individual piece of ginger must be above 20 g.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Ginger

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. 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

Quick frozen ginger whole shall be prepared from fresh, clean, sound, and practically free from mould, insect bites and other blemishes by an appropriate freezing process. This may include attached skin fragment which is adhering to the ginger.

7. PHYSICAL CRITERIA



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PARAMETER	LIMITS
Appearance and colour	Typical golden yellow.
Odour or flavour	Shall be hot, tangy and refreshing with rich, warm aroma.
Texture	Fairly uniform, firm but not woodiness.
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	80 Kcal
Carbohydrates	17.8 g
Protein	1.8 g
Fat	0.6 g

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 250 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"