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1. PRODUCT NAME

VEGETABLE PEAS CANNED GREEN

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Canned green peas, is the product prepared from fresh clean, substantially sound, whole pea varieties (cultivars) of the species *Pisum sativum* L. but excluding the subspecies *macrocarpum*. The product is hermetically sealed in a can and must meet the criteria for commercially sterility.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Peas green whole and medium which could be water with optional items; seasoning, sugars, and other ingredients, appropriate to the product.

3.2. OTHER PERMITTED INGREDIENTS

Monosodium glutamate, colourants, firming agents, vegetable gums, pectins, modified starches. 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. CAC/RCP 23-1979 "Recommended International Code of Hygiene practice for Low-Acid and Acidified Low-Acid Canned foods"
- 4.4. 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

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QUALITY PARAMETERS	MAXIMUM LIMITS
pH	5.7-6.0

7. PHYSICAL CRITERIA

PARAMETER	
Minimum Fill	Shall not be < 90% (less Head space) of container water capacity.
Drained weight	60% (min)
Odour and flavour	Characteristics of peas
Colour	Green
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	53 Kcal


10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Can, hermetically sealed 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..
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 1 Kg
Warranty at delivery location	4 Months

11. LABELLING

11.1. UNSTD-GEN-02 "UN Product Labelling"

12. OTHER REQUIREMENTS

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- 12.1. UNSTD-GEN-03: "UN Inspection"
- 12.2. UNSTD-GEN-04: "UN Certification"