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1. PRODUCT NAME

FRUIT KIWI FRESH

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Kiwi fruit (also known as *actinidia* or kiwi) of varieties (cultivars) grown from *Actinidia chinensis* Planch and *Actinidia deliciosa* (A. Chev.) C.F. Liang and A.R. Ferguson.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Kiwi

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

7. The produce shall be Intact (but free of peduncle) adequately firm; not soft, shriveled or water-soaked; well formed, double/multiple fruit being excluded.

Weight of each: min 70-90g

8. PHYSICAL CRITERIA

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PARAMETER	LIMITS
Appearance and colour	Appropriate to the product.
Odour or flavour	Shall be free from rotting, foreign smell and/or taste, fungal damage or desiccation.
Texture	Intact, fresh, sound firm terminal rootlet cut-off
Foreign matter	Shall have no foreign matter.
Storage and Transportation	Ambient temperature

9. CONTAMINANTS

9.1. 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).

10. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	49 Kcal
Proteins	1.1 g
Carbohydrates	10.6 g
Fats	0.5 g

11. PACKAGING


PARAMETER	LIMITS
Primary packaging	The primary packaging material or equivalent recyclable/biodegradable packaging material 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 product, and withstands the rigors of transport and handling.
Packing size	N/A
Warranty at delivery location	1 Week

12. LABELLING

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

13. OTHER REQUIREMENTS

13.1. UNSTD-GEN-03: "UN Inspection"

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13.2. UNSTD-GEN-04: "UN Certification"