



# UN RATIONS STANDARD

DATE: 31/08/2018

VEGETABLE PARSLEY FROZEN

ED No: 01

CODE: UNSTD-COM 4293

Page: 1 of 2

## 1. PRODUCT NAME

VEGETABLE PARSLEY FROZEN

### PRODUCT RISK

LOW

MEDIUM

HIGH

## 2. DESCRIPTION

Parsley frozen, of the species *Petroselinum c. neapolitanum*, is a product prepared from freshly harvested leaves of parsley plant which are washed, sized and frozen.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

Parsley

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

Moisture 75% to 90%

## 7. PHYSICAL CRITERIA

### PARAMETER

Appearance and colour

Typical parts of leaves with bright green color.



# UN RATIONS STANDARD

DATE: 31/08/2018

## VEGETABLE PARSLEY FROZEN

ED No: 01

CODE: UNSTD-COM 4293

Page: 2 of 2

Odour or flavour	Shall be fresh, with a characteristic odour for parsley.
Texture	Appropriate to the product.
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	36 Kcal
Carbohydrates	6.33g
Protein	2.97g
Fat	0.8g

### 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 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"