



# UN RATIONS STANDARD

DATE: 31/08/2018

VEGETABLE CAULIFLOWER FROZEN

ED No: 03

CODE: UNSTD-COM 4225

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## 1. PRODUCT NAME

VEGETABLE CAULIFLOWER FROZEN

### PRODUCT RISK

LOW

MEDIUM

HIGH

## 2. DESCRIPTION



Cauliflower prepared from fresh, clean, sound heads of the cauliflower plant conforming to the characteristics of the species *Brassica oleracea* L. var. *botrytis* L., that should be supplied quick frozen (QF) for direct consumption without further processing to the consumer.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

Cauliflower

### 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 111-1981 CODEX STANDARD FOR QUICK FROZEN CAULIFLOWER

## 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. PHYSICAL CRITERIA

### PARAMETER

Appearance and colour

Appropriate to the product.

|  |                                     |                  |
|--|-------------------------------------|------------------|
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|                            |  |
|----------------------------|--|
| Odour or flavour           | Free from rotting, foreign smell and/or taste, fungal damage or desiccation. |
| Texture                    | Appropriate to the product, crunchy, crispy.                                 |
| Foreign matter             | Shall have no foreign matter.  |
| Storage and Transportation | ≤-18°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    | 24 Kcal                     |

## 10. PACKAGING

| PARAMETER                     | LIMITS   |
|-------------------------------|--|
| Primary packaging             | The primary packaging material or equivalent recyclable/biodegradable packaging material must 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 equivalent packing that maintains the integrity of the product's sanitary and organoleptic qualities and withstands the rigor of transport and handling.   |
| Primary packaging net weight  | From 1 Kg to 2.5 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"