



UN RATIONS STANDARD

DATE: 31/08/2018

VEGETABLE MINT FRESH

ED No: 02

CODE: UNSTD-COM 4240

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1. PRODUCT NAME

VEGETABLE MINT FRESH

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



This Standard applies to mint of varieties (cultivars) grown from *Mentha arvensis* to be supplied fresh to the consumer, mint for industrial processing being excluded.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

MINT FRESH

3.2. OTHER PERMITTED INGREDIENTS

None Permitted

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

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

MAXIMUM LIMITS

Agrochemicals/Pesticides residues

CODEX MRLs

QUALITY PARAMETERS

MAXIMUM LIMITS

7. PHYSICAL CRITERIA

PARAMETER

LIMITS

Texture	Free from rotting, foreign smell and/or taste, fungal damage or desiccation.
Odour and flavour	Characteristic of Mint
Colour	Green. Free from rotting, foreign smell and/or taste, fungal damage or desiccation.



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Storage and Transportation

2°C to 6°C

Foreign matter

Free of foreign and extraneous matters

7. CONTAMINANTS

7.1. The product 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).

7.2. The product covered by this Standard shall comply with maximum residue limits established by Codex Alimentarius (See: CAC / MRL: 2009 Maximum residue Limits (MRLS) for pesticides).

8. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	44 Kcal

9. 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.
Secondary packaging net weight	N/A
Warranty at delivery location	1 Week

10. LABELLING

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

11. OTHER REQUIREMENTS

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

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