

	<b>UN RATIONS STANDARD</b>	DATE: 31/08/2018
	<b>VEGETABLE SPRING ONION FRESH</b>	ED No: 02
	<b>CODE: UNSTD-COM 4250</b>	Page: 1 of 3

**1. PRODUCT NAME**

VEGETABLE ONION WHITE FRESH

PRODUCT RISK		
LOW	MEDIUM	HIGH

**2. DESCRIPTION**



This Standard applies to onions spring of varieties (cultivars) grown from *Allium fistulosum* to be supplied fresh to the consumer, onions spring for industrial processing being excluded.

**3. INGREDIENTS**

**3.1. ESSENTIAL INGREDIENTS**

Onion SPRING

**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**

Intact; fresh; sound; firm; terminal rootlet cut-off; with fresh, sound and green foliage at the top, and produce affected by rotting or deterioration such as to make it unfit for consumption is excluded. Free from cracks, all visible foreign matter, pests, damage caused by pests, hollow, abnormal external moisture, foreign smell and/or taste.

**7. 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	2°C to 6°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	30Kcal
Proteins	1.7
Carbohydrates	4.6
Fats	0.2

### 10. 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 rigor of transport and handling.
Packing size	N/A
Warranty at delivery location	1 Week

### 11. LABELLING

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

### 12. OTHER REQUIREMENTS

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

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