

	UN RATIONS STANDARD	DATE: 31/08/2018
	VEGETABLE PEAS GREEN SNOW FRESH	ED No: 03
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1. PRODUCT NAME

VEGETABLE PEAS GREEN SNOW FRESH

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION

Peas green snow of varieties (cultivars) grown from *Pisum sativum L.* to be supplied fresh to the consumer

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Peas green snow

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 of 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

Produce shall be intact, whole, sound, firm, with min 50% grains in the shells m/m basis clean, fresh; free of molds, any visible foreign matter, pests, damage caused by pests; abnormal external moisture.

7. PHYSICAL CRITERIA

PARAMETER

LIMITS

Appearance and colour

Appropriate to the product.

Odour or flavour

Peas green snow shall be free from rotting, foreign smell and/or taste, fungal damage or desiccation.

