



UN RATIONS STANDARD

DATE: 31/08/2018

VEGETABLES MIXED FROZEN

ED No: 03

CODE: UNSTD-COM 4242

Page: 1 of 2

1. PRODUCT NAME

VEGETABLES MIXED FROZEN

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Vegetables Mixed is a mixture of species grown from *Phaseolus vulgaris* L. and *Phaseolus coccineus* L (green beans), *Daucus carota* L., (carrots), *Zea mays* L. convar., *saccharata* Koern, (corn Kernel), *Pisum sativum* L.(green peas), quick frozen and offered for direct consumption without further processing to the consumer.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Vegetables mixed

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

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) mixed vegetables shall be clean; firm, blanched; sound; well drained; free from foreign matter and foreign flavour or odour as well as fibrous material or sand, grit. Free from flower stems or buds, root material and extraneous vegetable material.

	UN RATIONS STANDARD	DATE: 31/08/2018
	VEGETABLES MIXED FROZEN	ED No: 03
	CODE: UNSTD-COM 4242	Page: 2 of 2

7. PHYSICAL CRITERIA

PARAMETER

Appearance and colour	Appropriate to the product.
Odour or flavour	Free from rotting, foreign smell and/or taste, fungal damage or desiccation.
Texture	Appropriate to the product.
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	64 Kcal
--------	---------

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 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"