



UN RATIONS STANDARD

DATE: 31/08/2018

VEGETBALE RAPE DRIED

ED No: 03

CODE: UNSTD-COM 4269

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1. PRODUCT NAME

VEGETABLE RAPE DRIED

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Rape of varieties (cultivars) grown from *Brassica spp*, to be supplied dried to the consumer.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Rape

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 GAP.

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 MRL

QUALITY PARAMETERS

MAXIMUM LIMITS

The produce shall be free of any discoloration of the leaves, visible foreign matter, pests, damage caused by pests; and abnormal external moisture, free from foreign smell and/or taste, fungal damage/


7. PHYSICAL CRITERIA

PARAMETER

LIMITS

Foreign matter

Shall have no foreign matter.

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Storage and Transportation

Ambient temperature

8. CONTAMINANTS

PARAMETER	MAXIMUM LIMITS
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	80 Kcal

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Shall be wrapped and packed in food grade polyethylene or equivalent recyclable/biodegradable packaging that maintains the integrity of the product and withstands the rigor of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects the integrity of the primary packages, and withstands the rigor of transport and handling.
Primary packaging net weight	From 100 g to 250 g.
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"