



# UN RATIONS STANDARD

DATE: 31/08//2018

VEGETABLE LEEK RINGS FROZEN

ED No: 01

CODE: UNSTD-COM 4290

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## 1. PRODUCT NAME

VEGETABLE LEEK RINGS FROZEN

### PRODUCT RISK

LOW

MEDIUM

HIGH

## 2. DESCRIPTION

Leek rings frozen, of the species *Allium porrum*, is a product prepared from fresh, clean, sound, edible parts of the leek plant. It has been trimmed, washed, possibly blanched to ensure adequate stability of colour and flavour during normal marketing cycles

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

Leek

### 3.2. OTHER PERMITTED INGREDIENTS

Salt (sodium chloride), condiments such as spices and herbs

## 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.
- 4.2. CAC/RCP 8-1976 CODE OF PRACTICE FOR THE PROCESSING AND HANDLING OF QUICK FROZEN FOODS
- 4.3. CODEX STAN 320-2015, STANDARD FOR QUICK FROZEN VEGETABLES

## 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) leek shall be prepared from fresh, clean, sound, practically free from mould, insect bites and other blemishes by an appropriate freezing process, practically clean from hard parts as "seed heads". Leek rings – parts of the whole leek, cut perpendicularly to the longitudinal axis into slices, not thinner than 10 mm and not thicker than 30 mm.

## 7. PHYSICAL CRITERIA



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PARAMETER	LIMITS
Appearance and colour	Typical for the leek white, or parts of leaves with green color.
Odour or flavour	Free from yellow and/or yellowish leaves.
Texture	Appropriate to the product, crunchy, crispy.
Foreign matter	Free from sand, grit, stalks, part of stalks, stanning, discoloration, insect injury and other extraneous vegetable material.
Storage and Transportation	Shall be maintained at -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	27 Kcal

#### 10. PACKAGING

PARAMETER	LIMITS
Primary packaging	The product shall be packaged, in a heat sealed food grade biodegradable plastic polythene bag or equivalent packaging material that maintains product's organoleptic qualities and sanitary integrity. Able to withstand the rigors of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages, and withstands the rigors of transport and handling.
Primary packaging net weight	From 400 g to 2 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"