



UN RATIONS STANDARD

DATE: 31/08/2018

CABBAGE HEADED FRESH

ED No: 02

CODE: UNSTD-COM 4219

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1. PRODUCT NAME

CABBAGE HEADED FRESH

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Cabbages Headed of varieties (cultivars) grown from *Brassica oleracea* var. *capitata* L. (excluding red cabbages and pointed cabbages) and from *Brassica oleracea* L. var. *bullata* DC. and var. *sabauda* L. (savoy cabbages) to be supplied fresh to the consumer

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Cabbage headed

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; sound; fresh in appearance; large-headed with the firmly packed, pale green leaves; produce affected by rotting or deterioration such as to make it unfit for human consumption is excluded; clean and trimmed. Not split or bolted. Free from bruises, injury, and damage due to frost. Free from all earth or other growing medium and visible foreign matter, pests, damage caused by pests, abnormal external moisture, foreign smell and/or taste. Stem should be cut slightly below the lowest point of leaf growth; must withstand transportation and handling to arrive in satisfactory condition at the place of destination.



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7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Appearance and colour	Appropriate to the product.
Odour or flavour	Cabbage headed shall be free from rotting, foreign smell and/or taste, fungal damage or desiccation.
Texture	Appropriate to the product.
Foreign matter	Shall have no foreign matter.
Weight of each for early cabbages	min 350 g
Weight of each other headed cabbage.	min 500 g
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	25 Kcal

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	The primary packaging material or equivalent recyclable/biodegradable packaging material must 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 equivalent packing that maintains the integrity of the product's sanitary and organoleptic qualities 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"

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