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	VEGETABLE LETTUCE LEAF (BUTTERHEAD/CABBAGE)	ED No: 02
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1. PRODUCT NAME

VEGETABLE LETTUCE LEAF (BUTTERHEAD/CABBAGE)
FRESH

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Lettuce leaf (butterhead/cabbage) of varieties (cultivars) grown from
Lactuca

sativa L. var. *capitata* L. (head (cabbage) lettuces to be supplied fresh.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Lettuce leaf (Butterhead/Cabbage)

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

The produce shall be intact, whole, sound, firm, green, wash, clean, trim, fresh, and free of any visible foreign matter, pests, damage caused by pests turgescient, running to seed; and abnormal external moisture. Shall be presented in clusters of leaves; the leaves must be neatly cut at the top of the root. Roots must be cut close to the base of the outer leaves and the cut must be neat. Must have a heart, which may be small; must withstand transportation and handling; to arrive in satisfactory condition at the place of destination; size: "Class I" Good Quality, minimum weight 150g.

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7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Appearance and colour	Appropriate to the product.
Odour or flavour	Lettuce leaf butterhead 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.
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	13 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"