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	VEGETABLE PARSLEY FRESH	ED No: 02
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1. PRODUCT NAME	LOW	MEDIUM	HIGH
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VEGETABLE PARSLEY FRESH

2. DESCRIPTION



Parsley (*Petroselinum hortense*) is a species of *Petroselinum* in the family *Apiaceae*, native to the central Mediterranean region (Southern Italy, Algeria and Tunisia). Curly leaf parsley is often used as a garnish. In Central and Eastern Europe and in Western Asia, many dishes are served with fresh green chopped parsley.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Parsley, Fresh

3.2. OTHER PERMITTED INGREDIENTS

None permitted

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 of 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".

6. CHEMICAL CRITERIA

SAFETY PARAMETERS	MAXIMUM LIMITS
Agrochemicals/Pesticides residues	CODEX MRL
QUALITY PARAMETERS	

The produce shall be fresh, whole, sound leaves, free of moulds, any visible foreign matter, pests, damage caused by pests; abnormal external moisture.

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7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Texture	Free of damage caused by low temperatures, wilting, malformation or abnormal curvature. Free of damage caused by frost, molds, any visible foreign matter, pests, damage caused by pests; abnormal external moisture.
Storage and Transportation	2°C to 6°C
Colour	Appropriate to the product. Green
Foreign matter	Free of foreign and extraneous matters

8. CONTAMINANTS

8.1. UNSTD-GEN-01: "Contaminant levels"

8.2. 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	36 Kcal

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	The primary packaging material or equivalent recyclable/biodegradable packaging material shall 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 packing that protects integrity of the product, and withstands the rigors of transport and handling.
Packing size	N/A
Warranty at deliver location	1 weeks

11. LABELLING

See UNSTD-GEN-02 "UN Product Labelling"

12. OTHER REQUIREMENTS

- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"

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