

	UN RATIONS STANDARD		DATE: 31/08/2018
	VEGETABLE BAMBOO SHOOTS CANNED		ED No: 04
	CODE: UNSTD-COM 4207		Page: 1 of 2

1. PRODUCT NAME

VEGETABLE, BAMBOO SHOOTS CANNED

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Canned bamboo shoots are prepared from naturally fermented edible bamboo shoots that are hermetically sealed in cans. They are heat processed to avoid spoilage.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Edible bamboo shoots; chili, peppers; edible aromatic plants (optional)

3.2. OTHER PERMITTED INGREDIENTS

Food Additives: See Codex General Standard for Food Additives (GSFA) Database and where permitted, only those individual additive(s) indicated for the product shall apply and only within the limits specified.

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.
- 4.2. CODEX STAN CAC/RCP 60-2005 "Code of practice for the prevention and reduction of tin contamination in canned food"
- 4.3. CODEX STAN 241-2003 STANDARD FOR CANNED BAMBOO SHOOTS

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

Agrochemicals/Pesticides residues

CODEX MRL

QUALITY PARAMETERS

MAXIMUM LIMITS

pH

<4.00

7. PHYSICAL CRITERIA



UN RATIONS STANDARD

DATE: 31/08/2018

VEGETABLE BAMBOO SHOOTS CANNED

ED No: 04

CODE: UNSTD-COM 4207

Page: 2 of 2

PARAMETER

Appearance and colour	White or cream or brown.
Odour and flavour	Appropriate to the product.
Texture	Appropriate to the product.
Foreign matter	Shall have no foreign matter.
Storage and Transportation	Ambient temperature

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	19 Kcal

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Can hermetically sealed or equivalent recyclable /biodegradable packaging material that shall be able to maintain the product's organoleptic qualities and sanitary integrity. Must withstand the rigor of transport and handling. Shall not be < 90% (less Head space) of container water capacity. Minimum drained weight 50%.
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 400 g to 1 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"