



UN RATIIONS STANDARD

DATE: 31/08/2018

VEGETABLE ONIONS DICED FROZEN

ED No: 01

CODE: UNSTD-COM 4292

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1. PRODUCT NAME

VEGETABLE ONIONS DICED FROZEN

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION

Onions yellow/white diced frozen, of the species *Allium cepa*, is a product prepared from freshly harvested bulbs of onions plant which are washed, sized and frozen. 10mm diced onions.

INGREDIENTS

2.1. ESSENTIAL INGREDIENTS

Onions

2.2. OTHER PERMITTED INGREDIENTS

N/A

3. PROCESSING

Processing

- 3.1. 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.
- 3.2. CAC/RCP 8-1976 CODE OF PRACTICE FOR THE PROCESSING AND HANDLING OF QUICK FROZEN FOODS
- 3.3. CODEX STAN 320-2015, STANDARD FOR QUICK FROZEN VEGETABLES

4. 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.

5. CHEMICAL CRITERIA

SAFETY PARAMETERS

Agrochemicals/Pesticides residues

CODEX MRL

QUALITY PARAMETERS

Individual quick frozen (IQF) onions shall be prepared from fresh, clean, sound, and practically free from mould, insect bites and other blemishes by an appropriate freezing process.

6. PHYSICAL CRITERIA

PARAMETER

LIMITS

Appearance and colour

Shall be uniform, white or creamy white colour.



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Odour or flavour	Full, natural and characteristic of onions flavour.
Texture	Shall be uniformly tender and firm.
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 $\leq -18^{\circ}\text{C}$.

7. CONTAMINANTS

7.1. 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).

8. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	36 Kcal
Carbohydrates	7.5 g
Protein	1.2 g
Fat	0.2 g

9. PACKAGING

PARAMETER	LIMITS
Primary packaging	The product shall be wrapped and packaged, in a heat sealed food grade polythene bags or equivalent recyclable/biodegradable packaging material that maintains 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 primary packages, and withstands the rigor of transport and handling.
Primary packaging net weight	From 400 g to 2 kg
Warranty at delivery location	4 months

10. LABELLING

10.1. UNSTD-GEN-02 "UN Product Labelling"

11. OTHER REQUIREMENTS

11.1. UNSTD-GEN-03: "UN Inspection"

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