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|  | UN RATIONS STANDARD | | DATE: 01/08/2016 |
| | VEGETABLE RADISH FRESH | | ED No: 02 |
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1. PRODUCT NAME

VEGETABLE RADISH FRESH WITH GREEN

PRODUCT RISK

| | | |
|-----|--------|------|
| LOW | MEDIUM | HIGH |
|-----|--------|------|

2. DESCRIPTION



Radish of varieties (cultivars), grown from *Raphanus sativus* L. var. *radicula* Pers. to be supplied fresh to the consumer.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Radish

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 GAP.
- 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; fresh; sound; firm; terminal rootlet cut-off; with fresh, sound and green foliage but neatly cut – off at the top of the root tuber, and produce affected by rotting or deterioration such as to make it unfit for consumption is excluded. Free from cracks, all visible foreign matter, pests, damage caused by pests, hollow, woody, abnormal external moisture, foreign smell and/or taste; 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 | Radish 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 | Shall be maintained at +4°C - +8°C during storage and delivery |

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 | 20 Kcal |

10. PACKAGING

| PARAMETER | LIMITS |
|-------------------------------|--|
| Primary packaging | Jute bags or equivalent packing that maintains the integrity of the product and withstands the rigors 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"