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	VEGETABLE CORN KERNEL FROZEN	ED No: 02
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1. PRODUCT NAME

VEGETABLE CORN KERNEL FROZEN

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Quick frozen whole kernel sweet corn of the species *Zea mays* L. convar, *saccharata* Koern, as defined below and supplied for direct consumption without further processing to the consumer.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Corn Kernel

3.2. OTHER PERMITTED INGREDIENTS

Corn, Kernel, Frozen shall contain ingredients such as, but not limited to and other condiments, such as spices and herbs.

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 or GLOBAL GAP.
- 4.2. CAC/RCP 8-1976 CODE OF PRACTICE FOR THE PROCESSING AND HANDLING OF QUICK FROZEN FOODS.
- 4.3. CODEX STAN 132-1981 CODEX STANDARD FOR QUICK FROZEN WHOLE KERNEL COR

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

Individual quick frozen (IQF) whole kernel shall be yellow or white and of similar varietal characteristics; uniform colour before and after cooking, free from foreign flavour and odour; tender; clean, free from sand, insect contamination and other foreign material; and free from loose

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skin, ragged, crushed, damaged kernels. Free from pieces of cob, husk or silk, harmless extraneous vegetable material and pulled kernels.

7. PHYSICAL CRITERIA

PARAMETER

Appearance and colour	Appropriate to the product.
Odour or flavour	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 -18°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	88 Kcal

10. PACKAGING

PARAMETER

LIMITS

Primary packaging	The product shall be wrapped and packaged, in a heat sealed food grade polythene bags or equivalent packaging material that maintains product's organoleptic qualities and sanitary integrity. Able to withstand the rigors of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages, and withstands the rigors of transport and handling.
Primary packaging net weight	Up to 2.5kg
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"