



<b>UN RATIONS STANDARD</b>	DATE: 30/10/2013
<b>VEGETABLE MUSHROOMS CANNED</b>	ED No: 02
<b>CODE: UNSTD-COM 4243</b>	Page: 1 of 2

**1. PRODUCT NAME**

VEGETABLE MUSHROOMS CANNED

PRODUCT RISK		
LOW	MEDIUM	HIGH

**2. DESCRIPTION**



Canned mushrooms is the product from fresh mushrooms of cultivated varieties (cultivars) of the genus *Agaricus (Psalliota)*, including *A. bisporus*; shall be in good condition and after cleaning and trimming shall be sound, processed by heat in an appropriate manner. The product is hermetically sealed in a can and must meet the criteria for commercial sterility.

**3. INGREDIENTS**

**3.1. ESSENTIAL INGREDIENTS**

Mushrooms in brine.

**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. CAC/RCP 23-1979 "Recommended International Code of Hygiene practice for Low-Acid and Acidified Low-Acid Canned foods"
- 4.4. CODEX STAN 297-2009 CODEX STANDARD FOR CERTAIN CANNED VEGETABLES

**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**

**MAXIMUM LIMITS**

**QUALITY PARAMETERS**

**MAXIMUM LIMITS**

pH

6.0 – 6.22

**7. PHYSICAL CRITERIA**

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#### PARAMETER

Minimum Fill	Shall not be < 90% (less Head space) of container water capacity.
Drained weight	≥ 53%
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	Shall be maintained at ≤30°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	25 Kcal

#### 10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Can or equivalent packing material that maintains product's both 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 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"