

	UN RATIONS STANDARD	DATE: 01/08/2016
	FRUIT, BLACKCURRANT FROZEN	ED No: 02
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1. **PRODUCT NAME**
FRUIT, BLACKCURRANT FROZEN

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. **DESCRIPTION**



Blackcurrant of varieties (cultivars) grown from *Ribes rubrum*, washed and sufficiently blanched to ensure adequate stability of colour and flavour during normal marketing cycles, to be supplied quick frozen (QF) to the consumer.

3. **INGREDIENTS**

3.1. ESSENTIAL INGREDIENTS

Blackcurrant

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. CAC/RCP 8-1976 CODE OF PRACTICE FOR THE PROCESSING AND HANDLING OF QUICK FROZEN FOODS

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
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QUALITY PARAMETERS

Individual quick frozen (IQF) blackcurrant shall be prepared from fresh, clean, sound and succulent fruit of the plants. Blackcurrant shall be from the same origin, variety or commercial type, quality and size: diameter – 1 cm.

7. **PHYSICAL CRITERIA**

PARAMETER

Appearance and colour	Very dark purple
Odour or flavour	Free from rotting, foreign smell and/or taste, fungal damage or desiccation.
Texture	Appropriate to the product.

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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	63 Kcal
Protein	2.0 g
Carbohydrate	16 g
Fat	1.0 g

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

- UNSTD-GEN-02 "UN Product Labelling"

12. OTHER REQUIREMENTS

- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"