

	UN RATIONS STANDARD	DATE: 01/08/2016
	VEGETABLE CASSAVA LEAVES FROZEN	ED No: 02
	CODE: UNSTD-COM 4223	Page: 1 of 2

1. PRODUCT NAME

VEGETABLE CASSAVA LEAVES FROZEN

PRODUCT RISK

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

2. DESCRIPTION



Sweet cassava leaves varieties of cassava plants grown from *Manihot esculenta* Crantz, quick frozen and offered for direct consumption without further processing.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Cassava leaves

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

QUALITY PARAMETERS

Individual quick frozen (IQF) cassava leaves shall be clean; blanched; sound; well drained; free from foreign matter and foreign flavour or odour as well as fibrous material or sand, grit. Free from flower stems or buds, root material and extraneous vegetable material.

7. PHYSICAL CRITERIA

	UN RATIONS STANDARD		DATE: 01/08/2016
	VEGETABLE CASSAVA LEAVES FROZEN		ED No: 02
	CODE: UNSTD-COM 4223		Page: 1 of 2

PARAMETER

Appearance and colour	Fine regular green.
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	131 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"