	<b>UN RATIONS STANDARD</b>		DATE: 01/08/2016
	<b>VEGETABLE CHICORY FRESH</b>		ED No: 02
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#### 1. PRODUCT NAME

VEGETABLE CHICORY FRESH

PRODUCT RISK		
LOW	MEDIUM	HIGH

#### 2. DESCRIPTION



Witloof chicory, i.e. the forced chicory sprouts obtained from the roots of varieties (cultivars), grown from *Cichorium intybus* L. var. foliosum Hegi, to be supplied fresh to the consumer

#### 3. INGREDIENTS

##### 3.1. ESSENTIAL INGREDIENTS

Chicory

##### 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

The produce shall be intact, sound, fresh in appearance, pale, i.e., white to yellowish white in colour; free of reddish discoloration, frost damage, or traces of bruising, incipient floral spike more than three quarters of their length, foreign matter, pests, damage caused by pests, abnormal external moisture. Cut or broken off cleanly at the level of the neck visible, shall be presented in number of units, size: length (min 9cm to max 17cm); diameter (min 2.5 cm to max 6cm).

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## 7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Appearance and colour	Appropriate to the product.
Odour or flavour	Chicory 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	17 Kcal

## 10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Corrugated paper box 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"