

	<b>UN RATIONS STANDARD</b>	DATE: 01/08/2016
	<b>FRUIT BANANA FRESH</b>	ED No: 02
	<b>CODE: UNSTD-COM 4109</b>	Page: 1 of 2

1. **PRODUCT NAME**  
FRUIT BANANA FRESH

PRODUCT RISK		
<b>LOW</b>	<b>MEDIUM</b>	<b>HIGH</b>

2. **DESCRIPTION**



Bananas from *Musa* spp. (AAA) of the *Musaceae* family, in the green state, to be supplied to the consumer

3. **INGREDIENTS**

#### 3.1. ESSENTIAL INGREDIENTS

Banana

#### 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

Whole, sound, firm and clean; produce affected by rotting or deterioration such as to make it unfit for human consumption is excluded. Free of any visible foreign matter, pests, damage caused by pests, abnormal external moisture, foreign smell and/or taste, fungal damage or desiccation. Free of damage caused by low temperatures, bruises, malformation or abnormal curvature. Pistils removed; stalk, intact, without bending. In addition, hands and clusters must include a sufficient portion of the crown of normal colouring, sound and free of fungal contamination; a cleanly cut crown, not bevelled or torn, with no stalk fragments; must reach the appropriate stage of physiological maturity corresponding to the particular characteristics of the variety. Must withstand transportation and handling; to arrive in

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	<b>CODE:</b> UNSTD-COM 4109	<b>Page:</b> 1 of 2

satisfactory condition at the place of destination in order to ripen satisfactorily, Superior quality; size exceeds 10.0cm length and 2.5cm width or equivalent specification.

## 7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Appearance and colour	Appropriate to the product.
Odour or flavour	Banana 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 +11 °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	92 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

- UNSTD-GEN-02 “UN Product Labelling”

## 12. OTHER REQUIREMENTS

- UNSTD-GEN-03: “UN Inspection”
- UNSTD-GEN-04: “UN Certification”