

	UN RATIONS STANDARD	DATE: 01/08/2016
	VEGETABLE POTATOES WHOLE CANNED	ED No: 02
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1. PRODUCT NAME

VEGETABLE POTATOES WHOLE CANNED

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



This standard applies to potatoes canned prepared from early, ware, clean and sound potatoes of varieties (cultivars) grown from *Solanum tuberosum* L. and its hybrids. The product is hermetically sealed.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Potatoes (baby whole) and medium which could be water with optional items; sugar, salt and condiments. Acidity regulators, colorants, color retention agents and calcium salts or firming agents; as permitted

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.
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6. CHEMICAL CRITERIA

SAFETY PARAMETERS

MAXIMUM LIMITS

QUALITY PARAMETERS

MAXIMUM LIMITS

Agrochemicals and Pesticide Residues

CODEX MRLs

7. PHYSICAL CRITERIA

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PARAMETER	MAXIMUM LIMITS
Packing media	Fleshy and tender
Minimum Fill	The product and packing media shall not be < 90% (less Head space) of container water capacity
Minimum Drained Weight	53%
Style	Baby potatoes in liquid pack cuts
Texture	Characteristic of diced produce
Odour or flavor	Characteristic of produces used, free from any kind of objectionable odour or flavour
Colour	Characteristics of ingredients
Foreign matter	None
Storage	Shall be maintained at ≤30oC 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	44 Kcal

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Can or equivalent packing material that maintains product's organoleptic qualities and sanitary integrity. Able to withstand the rigors of transport and handling. Shall not be < 90% (less Head space) of container water capacity.
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"