

	<b>UN RATIONS STANDARD</b>	DATE: 01/08/2016
	<b>VEGETABLE CAULIFLOWER FROZEN</b>	ED No: 02
	<b>CODE: UNSTD-COM 4225</b>	Page: 1 of 2

**1. PRODUCT NAME**

VEGETABLE CAULIFLOWER FROZEN

PRODUCT RISK		
LOW	MEDIUM	HIGH

**2. DESCRIPTION**



Cauliflower prepared from fresh, clean, sound heads of the cauliflower plant conforming to the characteristics of the species *Brassica oleracea* L. var. *botrytis* L., that should be supplied quick frozen (QF) for direct consumption without further processing to the consumer.

**3. INGREDIENTS**

**3.1. ESSENTIAL INGREDIENTS**

Cauliflower

**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
- 4.3. CODEX STAN 111-1981 CODEX STANDARD FOR QUICK FROZEN CAULIFLOWER

**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) cauliflower pieces shall be white to dark cream colour over the tops of the units; may be slightly dull with a tinge of green, yellow or pink; stem or branch portions may be light green or have a tinge of blue. Practically free, and sufficiently free from ice crystals to permit proper handling as individual units. Package shall contain cauliflower of the same origin, variety or commercial type, quality and size: florets- segments of the head, measuring ≥12 mm across the top in the greatest dimension.

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## 7. PHYSICAL CRITERIA

### PARAMETER

Appearance and colour	Appropriate to the product.
Odour or flavour	Free from rotting, foreign smell and/or taste, fungal damage or desiccation.
Texture	Appropriate to the product, crunchy, crispy.
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	24 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"