

	<b>UN RATIONS STANDARD</b>	DATE: 01/08/2016
	<b>VEGETABLE BROCCOLI FROZEN</b>	ED No: 02
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**1. PRODUCT NAME**

VEGETABLE BROCCOLI FROZEN

PRODUCT RISK		
LOW	MEDIUM	HIGH

**2. DESCRIPTION**



Broccoli of varieties (cultivars) grown from *Brassica oleracea* L. var. *italica* Plenck (Sprouting broccoli), sufficiently trimmed, washed, blanched, cooled to ensure adequate stability of colour and flavour during normal marketing cycles, to be supplied quick frozen (QF) to the consumer.

**3. INGREDIENTS**

**3.1. ESSENTIAL INGREDIENTS**

Broccoli

**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.
- 4.2. CAC/RCP 8-1976 CODE OF PRACTICE FOR THE PROCESSING AND HANDLING OF QUICK FROZEN FOODS.
- 4.3. CODEX STAN 110-1981 CODEX STANDARD FOR QUICK FROZEN BROCCOLI

**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) broccoli shall be prepared from fresh, clean, sound immature inflorescence shoots, or florets or stalk of broccoli plant, by an appropriate freezing process. Free from yellow or brown coloured florets and fibrous or woody units. Packaging shall contain only broccoli of the same origin, variety or commercial type, quality and size 30-60mm.

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## 7. PHYSICAL CRITERIA

### 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, 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	29 Kcal
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## 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"