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|--|---|------------------|
|  | <b>UN RATIONS STANDARD</b>                  | DATE: 01/08/2016 |
|  | <b>VEGETABLE MUSHROOMS FRESH<br/>BUTTON</b> | ED No: 02        |
|  | <b>CODE: UNSTD-COM 4244</b>                 | Page: 1 of 2     |

**1. PRODUCT NAME**

VEGETABLE MUSHROOMS FRESH BUTTON

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

**2. DESCRIPTION**



Carpophores (fruiting bodies) of strains, grown from the genus *Agaricus* (syn. *Psalliota*) shall be supplied fresh to the consumer.

**3. INGREDIENTS**

**3.1. ESSENTIAL INGREDIENTS**

Mushrooms fresh buttons

**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**

Lower part of the stalk uncut; with the cap completely closed; intact, sound; produce affected by rotting, severe browning in the stalk or deterioration such as to make it unfit for consumption is excluded; clean; free from pests, damage caused by pests, abnormal external moisture; foreign smell and/or taste; must withstand transportation and handling; to arrive in satisfactory condition at the place of destination.

**7. PHYSICAL CRITERIA**

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| PARAMETER             | LIMITS   |
|-----------------------|--|
| Appearance and colour | Appropriate to the product.  |
| Odour or flavour      | Mushrooms button 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    | 25 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"