

| | | |
|--|------------------------------------|------------------|
|  | UN RATIIONS STANDARD | DATE: 01/08/2016 |
| | VEGETABLE CAULIFLOWER FRESH | ED No: 02 |
| | CODE: UNSTD-COM 4224 | Page: 1 of 2 |

1. PRODUCT NAME

VEGETABLE CAULIFLOWER FRESH

| PRODUCT RISK | | |
|--------------|--------|------|
| LOW | MEDIUM | HIGH |

2. DESCRIPTION



Cauliflowers of varieties (cultivars), grown from *Brassica oleracea L. convar. botrytis (L.) Alef. var. Botrytis* to be supplied fresh 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. "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

The produce shall be intact, whole, sound, firm, fresh, uniformly white or slightly creamy in colour, free of any visible foreign matter, pests, damage caused by pests; and abnormal external moisture. Shall be presented in clusters of leaves; the leaves must be neatly cut at the top of the root, size: "Extra" Class; exceeds 11cm of head flower.

7. PHYSICAL CRITERIA

PARAMETER

LIMITS

| | | |
|--|------------------------------------|------------------|
|  | UN RATIONS STANDARD | DATE: 01/08/2016 |
| | VEGETABLE CAULIFLOWER FRESH | ED No: 02 |
| | CODE: UNSTD-COM 4224 | Page: 1 of 2 |

| | |
|-----------------------|---|
| Appearance and colour | Appropriate to the product. |
| Odour or flavour | Cauliflower fresh 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 | 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 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 | 2 Weeks |

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"