

	UN RATIIONS STANDARD	DATE: 01/08/2016
	VEGETABLE CELERY FRESH	ED No: 02
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1. PRODUCT NAME

VEGETABLE CELERY FRESH

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Celery of varieties (cultivars), grown from *Apium graveolens L. var. dulce Mill.* to be supplied fresh to the consumer.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Celery

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. CHEMICALCRITERIA

SAFETY PARAMETERS

Agrochemicals/Pesticides residues

CODEX MRL

QUALITY PARAMETERS

The produce shall be intact, whole, sound, firm, green, wash, clean, trim, fresh, 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: Class I minimum weight 150 g.

7. PHYSICAL CRITERIA

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PARAMETER	LIMITS
Appearance and colour	Appropriate to the product.
Odour or flavour	Celery 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	16 Kcal

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	The product shall be wrapped and packaged, in 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.
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"