LOW	MEDIUM	HIGH

1. **PRODUCT NAME**

    VEGETABLE PARSLEY FRESH

2. **DESCRIPTION**

Parsley (*Petroselinum hortense*) is a species of *Petroselinum* in the family Apiaceae, native to the central Mediterranean region (Southern Italy, Algeria and Tunisia). Curly leaf parsley is often used as a garnish. In Central and Eastern Europe and in Western Asia, many dishes are served with fresh green chopped parsley.

3. **INGREDIENTS**

    3.1. ESSENTIAL INGREDIENTS

    Parsley Fresh

    3.2. OTHER PERMITTED INGREDIENTS

    None permitted

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. 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".

6. **CHEMICAL CRITERIA**

SAFETY PARAMETERS	MAXIMUM LIMITS
Agrochemicals/Pesticides residues	CODEX MRL

QUALITY PARAMETERS

The produce shall be fresh , whole, sound leaves, free of moulds, any visible foreign matter, pests, damage caused by pests; abnormal external moisture.

7. **PHYSICAL CRITERIA**

PARAMETER	LIMITS
Storage Temperature	+5°C -8°C
Texture	Free of damage caused by low temperatures, wilting, malformation or abnormal curvature. Free of damage caused by frost, molds, any visible foreign matter, pests, damage caused by pests; abnormal external moisture.
Odour and flavour	Characteristic of Parsley.
Colour	Appropriate to the product. Green
Foreign matter	Free of foreign and extraneous matters

8. CONTAMINANTS

8.1. UNSTD-GEN-01: "Contaminant levels"
8.2. 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	75 Calories

10. PACKAGING

PARAMETER	LIMITS
Primary packaging net weight	Corrugated paper box or packing that protects integrity of the product, and withstands the rigors of transport and handling.
Packing size	N/A
Warranty at deliver location	1 weeks

11. LABELLING

See UNSTD-GEN-02 "UN Product Labelling"

12. OTHER REQUIREMENTS

- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"