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|  | <b>UN RATIONS STANDARD</b>                         |  | DATE: 01/08/2016 |
|  | <b>VEGETABLE LETTUCE CRISPHEAD (ICEBERG) FRESH</b> |  | ED No: 02        |
|  | CODE: UNSTD-COM 4238                               |  | Page: 1 of 2     |

#### 1. PRODUCT NAME

VEGETABLE LETTUCE CRISPHEAD (ICEBERG) FRESH

#### PRODUCT RISK

|     |        |      |
|-----|--------|------|
| LOW | MEDIUM | HIGH |
|-----|--------|------|

#### 2. DESCRIPTION



Lettuce crisphead (iceberg) of varieties (cultivars) grown from *Lactuca sativa* L. var. *capitata* L. (crisphead and "Iceberg" type lettuces) to be supplied fresh to the consumers.

#### 3. INGREDIENTS

##### 3.1. ESSENTIAL INGREDIENTS

Lettuce Crisphead (Iceberg)

##### 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 physiologically mature, intact, whole, sound, firm, clean, fresh, and display satisfactory ripeness, 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" Good Quality, minimum weight 300g.

#### 7. PHYSICAL CRITERIA

|  |  |                         |
|--|--|-------------------------|
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| PARAMETER             | LIMITS  |
|-----------------------|---|
| Appearance and colour | Appropriate to the product.   |
| Odour or flavour      | Lettuce crisphead (iceberg) 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    | 12 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"