	<b>UN RATIONS STANDARD</b>		DATE: 30/10/2011
	<b>VEGETABLE OKRA FROZEN</b>		ED No: 01
	<b>CODE: UNSTD-COM 4246</b>		Page: 1 of 2

## 1. PRODUCT NAME

VEGETABLE OKRA FROZEN

## PRODUCT RISK

LOW

MEDIUM

HIGH

## 2. DESCRIPTION



Okra prepared from the clean, sound, succulent, and edible fresh pods of the okra plant of varieties (cultivars) grown from *Abelmoschus Esculentus*, of the green variety to be supplied quick frozen (QF) to the consumer.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

Okra

### 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.
- 4.2. CAC/RCP 8-1976 CODE OF PRACTICE FOR THE PROCESSING AND HANDLING OF QUICK FROZEN FOODS

## 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

Individual quick frozen (IQF) okra shall be green, young, tender and of similar varietal characteristics; free from foreign flavour and odour; tender; clean, free from sand, and other foreign material.

	<b>UN RATIONS STANDARD</b>	DATE: 30/10/2011
	<b>VEGETABLE OKRA FROZEN</b>	ED No: 01
	<b>CODE: UNSTD-COM 4246</b>	Page: 1 of 2

## 7. PHYSICAL CRITERIA

PARAMETER	
Appearance and colour	Appropriate to the product.
Odour or flavour	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 -18°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	33 Kcal

## 10. PACKAGING

PARAMETER	LIMITS
Primary packaging	The product shall be wrapped and packaged, in a heat sealed food grade polythene bags or equivalent packaging material that maintains product's both 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.
Primary packaging net weight	Up to 2kg
Warranty at delivery location	4 months

## 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"