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|--|-----------------------------|--|------------------|
|  | <b>UN RATIONS STANDARD</b>  |  | DATE: 30/10/2011 |
|  | <b>VEGETBALE RAPE DRIED</b> |  | ED No: 01        |
|  | <b>CODE: UNSTD-COM 4269</b> |  | Page: 1 of 2     |

#### 1. PRODUCT NAME

VEGETABLE RAPE DRIED

#### PRODUCT RISK

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

#### 2. DESCRIPTION



Rape of varieties (cultivars) grown from *Brassica spp*, to be supplied dried to the consumer.

#### 3. INGREDIENTS

##### 3.1. ESSENTIAL INGREDIENTS

Rape

##### 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.

#### 5. MICROBIOLOGICAL CRITERIA

##### FOOD SAFETY PARAMETERS

##### MAXIMUM LIMITS

- 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


##### MAXIMUM LIMITS

|                                   |  |           |
|-----------------------------------|--|-----------|
| Agrochemicals/Pesticides residues |  | CODEx MRL |
|-----------------------------------|--|-----------|

##### QUALITY PARAMETERS

##### MAXIMUM LIMITS

The produce shall be free of any discoloration of the leaves, visible foreign matter, pests, damage caused by pests; and abnormal external moisture, free from foreign smell and/or taste, fungal damage/

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## 7. PHYSICAL CRITERIA

| PARAMETER      | LIMITS                        |
|----------------|-------------------------------|
| Foreign matter | Shall have no foreign matter. |

## 8. CONTAMINANTS

| PARAMETER   | MAXIMUM LIMITS |
|---|----------------|
| 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    | 30 Kcal                     |

## 10. PACKAGING

| PARAMETER                     | LIMITS   |
|-------------------------------|--|
| Primary packaging             | Shall be wrapped and packed in food grade polyethylene that maintains the integrity of the product to protect and maintain sanitary and organoleptic qualities intact and withstands 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 1 kg   |
| 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"