	<b>UN RATIONS STANDARD</b>	DATE: 30/10/2011
	<b>VEGETABLE PEAS CANNED GREEN SPLIT</b>	ED No: 01
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## 1. PRODUCT NAME

VEGETABLE PEAS CANNED GREEN SPLIT

### PRODUCT RISK

LOW

MEDIUM

HIGH

## 2. DESCRIPTION



Canned green peas is the product prepared from fresh or frozen clean, substantially sound, whole shelled immature (green) seeds of garden pea varieties (cultivars) of the species *Pisumsativum* L. but excluding the subspecies *macrocarpum*. The product is hermetically sealed (water and air-tight) in a container, commercially sterile.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

Peas green splits and medium which could be water with optional items; seasoning, sugars, and other ingredients, appropriate to the product

### 3.2. OTHER PERMITTED INGREDIENTS

Monosodium glutamate, Mint flavour (mint oil), Colours, Firming agents, Vegetable gums, Pectins, Modified starches. Food Additives: See Codex General Standard for Food Additives (GSFA) Database and where permitted, only those individual additive(s) indicated for the product shall apply and only within the limits specified.

## 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. CODEX STAN CAC/RCP 60-2005 "Code of practice for the prevention and reduction of tin contamination in canned food"
- 4.3. CAC/RCP 23-1979 "Recommended International Code of Hygiene practice for Low-Acid and Acidified Low-Acid Canned foods"
- 4.4. CODEX STAN 297-2009 CODEX STANDARD FOR CERTAIN CANNED VEGETABLES

## 5. MICROBIOLOGICAL CRITERIA

### FOOD SAFETY PARAMETERS

### MAXIMUM LIMITS

*Clostridium Botulinum*

<10<sup>1</sup> cfu/g

*Escherichia coli*

<10<sup>1</sup> cfu/g

- 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

### MAXIMUM LIMITS

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## 7. PHYSICAL CRITERIA

PARAMETER	
Odour and flavour	Characteristics of peas
Colour	Green
Foreign matter	None
Storage	Shall be maintained at ≤30°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	25 Kcal

## 10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Can or equivalent packing material that maintains product's both organoleptic qualities and sanitary integrity. Able to withstand the rigors of transport and handling.  Shall not be < 90% (less Head space) of container water capacity. Minimum drained weight 53%.
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"