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

VEGETABLE PEAS DRIED

### PRODUCT RISK

LOW

MEDIUM

HIGH

## 2. DESCRIPTION



This standard applies to dry green peas of varieties (cultivars) grown from *Pisumsativum* L. and offered for direct consumption without further processing/

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

Peas, Sodium Bicarbonate and permitted additives

### 3.2. OTHER PERMITTED INGREDIENTS

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.

## 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

Agrochemicals/Pesticides residues

CODEX MRL

### QUALITY PARAMETERS

Peas pods used shall be sound, clean; free from hard filaments; free from any visible foreign matter

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## 7. PHYSICAL CRITERIA

PARAMETER	
Odour and flavour	Characteristics of peas
Colour	Green
Foreign matter	None
Storage	Shall be maintained at $\leq 30^{\circ}\text{C}$ 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	354 Kcal

## 10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade polyethylene 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"