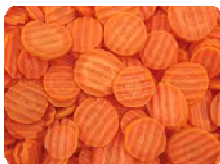
	<b>UN RATIONS STANDARD</b>	DATE: 30/10/2011
	<b>VEGETABLE CARROTS FROZEN</b>	ED No: 01
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## 1. PRODUCT NAME

VEGETABLE CARROTS FROZEN

PRODUCT RISK		
LOW	MEDIUM	HIGH

## 2. DESCRIPTION



Carrots of the species *Daucus carota*L., as defined below and offered for direct consumption without further processing to be supplied quick frozen (QF) to the consumer.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

Carrots

### 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
- 4.3. CODEX STAN 140-1983 CODEX STANDARD FOR QUICK FROZEN CARROTS

## 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) carrots must be of a reasonable uniform colour, clean and sound, have a normal flavour and odour; free from objectionable tough parts; not misshapen, free from blemishes, free from mechanical damages, free from green tops, free from extraneous vegetable materials and free from unpeeled areas. Sliced of ring cut or roundels, that meets all other requirements of this standard and is adequately described on the label to avoid confusing or misleading the consumer. Size: diameter maximum 50 mm.

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## 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, crunchy, crispy.
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	43 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"