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	VEGETABLE SPRING ONION FRESH	ED No: 01
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1. PRODUCT NAME

VEGETABLE SPRINGONION FRESH

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



This Standard applies to onions spring of varieties (cultivars) grown from *Allium fistulosum* to be supplied fresh to the consumer, onions spring for industrial processing being excluded.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Onions spring

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. "Code of Hygiene Practice for Fresh Fruits and Vegetables (CAC/RCP 53-2003)"

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. CHEMICALCRITERIA


SAFETY PARAMETERS

Agrochemicals/Pesticides residues

CODEX MRL

QUALITY PARAMETERS

Intact; fresh; sound; firm; terminal rootlet cut-off; with fresh, sound and green foliage at the top, and produce affected by rotting or deterioration such as to make it unfit for consumption is excluded. Free from cracks, all visible foreign matter, pests, damage caused by pests, hollow, abnormal external moisture, foreign smell and/or taste. Must withstand transportation and handling, to arrive in satisfactory condition at the delivery point. On any delivery not more than 10% of the spring onions delivered shall deviate from this requirement

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7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Appearance and colour	Appropriate to the product
Odour or flavour	Shall be free from rotting, foreign smell and/or taste, fungal damage or desiccation.
Texture	Intact, fresh, sound firm terminal rootlet cut-off
Foreign matter	Shall have no foreign matter.
Storage	Shall be maintained at +4°C - +8 °C during storage and delivery

8. CONTAMINANTS

8.1. UNSTD-GEN-01: "Contaminant levels"

8.2. 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
Proteins	1.7 g
Carbohydrates	4.6 g
Fats	0.2 g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Corrugated paper box or equivalent packing that maintains the integrity of the product sanitary and organoleptic qualities intact and withstands the rigors of transport and handling.
Packing size	N/A
Warranty at delivery location	1 Week

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"