	UN RATIONS STANDARD		DATE: 20/10/2011
	VEGETABLE PARSLEY FRESH		ED No:
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1. PRODUCT NAME

LOW	MEDIUM	HIGH
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VEGETABLE PARSLEY FRESH

2. DESCRIPTION



Parsley (*Petroselinum hortense*) is a species of *Petroselinum* in the family *Apiaceae*, native to the central Mediterranean region (southern Italy, Algeria and Tunisia). Curly leaf parsley is often used as a garnish. In central and eastern Europe and in western Asia, many dishes are served with fresh green chopped parsley.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Parsley Fresh

3.2. OTHER PERMITTED INGREDIENTS

None permitted

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. 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".

6. CHEMICAL CRITERIA


SAFETY PARAMETERS	MAXIMUM LIMITS
Agrochemicals/Pesticides residues	CODEX MRL

QUALITY PARAMETERS

The produce shall be fresh, whole, sound leaves, free of moulds, any visible foreign matter, pests, damage caused by pests; abnormal external moisture.

7. PHYSICAL CRITERIA

PARAMETER	LIMITS
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Storage Temperature

+5⁰C

Texture

Free of damage caused by low temperatures, wilting, malformation or abnormal curvature.
free of damage caused by frost, moulds, any visible foreign matter, pests, damage caused by pests; abnormal external moisture.

Odour and flavour

Characteristic of Parsley.

Colour

Appropriate to the product.Green

Foreign matter

Free of foreign and extraneous matters

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	75 Calories

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	No primary packaging may be required Corrugated paper boxParsley leavesGreen must be laid safe from damage.
Secondary packaging	
Packing size	Up to 5 kg
Warranty at deliver location	1 weeks

11. LABELLING

See UNSTD-GEN-02 "UN Product Labelling"

12. OTHER REQUIREMENTS

- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"