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

VEGETABLE POTATO FRENCH FRIES FROZEN

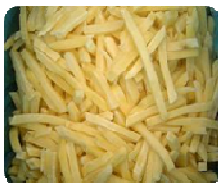
## PRODUCT RISK

LOW

MEDIUM

HIGH

## 2. DESCRIPTION



Potatoes French fries prepared from mature, sound, cleaned, tubers of the potato plant conforming to the characteristics of the species *Solanum tuberosum* L. to be supplied quick frozen (QF) to the consumer.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

Potatoes

### 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 114-1981 CODEX STANDARD FOR QUICK FROZEN FRENCH FRIED POTATOES

## 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) Potatoes French fries used shall be sorted, washed, peeled, cut into strips with practically parallel sides and with smooth surfaces, of the same origin, variety or commercial type, quality and size and quick frozen, size: 8-12 cm

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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.
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	153 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"