



## UN RATIONS STANDARD

DATE: 30/10/2011

### FRUIT AVOCADO FRESH

ED No: 01

CODE: UNSTD-COM 4108

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#### 1. PRODUCT NAME

FRUIT AVOCADO FRESH

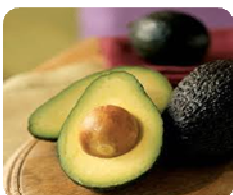
#### PRODUCT RISK

LOW

MEDIUM

HIGH

#### 2. DESCRIPTION



This standard applies to avocados of varieties (cultivars) grown from *Persea americana Mill.* to be supplied fresh to the consumer.

#### 3. INGREDIENTS

##### 3.1. ESSENTIAL INGREDIENTS

Avocado

##### 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. CHEMICAL CRITERIA


##### SAFETY PARAMETERS

Agrochemicals/Pesticides residues

CODEX MRL

##### QUALITY PARAMETERS

Produce shall be intact and sound, not affected by rotting or deterioration; clean, practically free of any visible foreign matter; practically free from pests; practically free from damage caused by pests; free of damage caused by low temperature; having a stalk not more than 10 mm in length which must be cut off cleanly. However, its absence is not considered a defect on condition that the place of the stalk attachment is dry and intact; free of abnormal external moisture; free of any foreign smell and/or taste; to arrive in satisfactory condition at the place of destination. Display satisfactory ripeness; maturity

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determined by morphological aspect, taste, firmness and the ripe fruit should be free from bitterness. Total surface area of colouring shall be as characteristic of the variety, size: minimum weight for avocados is 125 g except for Hass where it is 80g. The difference between the smallest and largest fruit within a package should not be more than 25g per delivery.

## 7. PHYSICAL CRITERIA

| PARAMETER             | LIMITS  |
|-----------------------|---|
| Appearance and colour | Appropriate to the product.   |
| Odour or flavour      | Avocado shall be 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 +4°C - +8 °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    | 160 Kcal                    |

## 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

- UNSTD-GEN-02 "UN Product Labelling"

## 12. OTHER REQUIREMENTS

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