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

VEGETABLE ENDIVE FRESH

### PRODUCT RISK

LOW

MEDIUM

HIGH

## 2. DESCRIPTION



Curled-leaves endive of varieties (cultivars) *Cichorium endivia L.var. crispata Lam.* and Broad-leaved (Batavian) endives (escaroles) of varieties (cultivars) *Cichorium endivia L. var. latifolium Lam.* to be supplied fresh to the consumer.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

Endive

### 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

Intact; sound; fresh in appearance; produce affected by rotting or deterioration such as to make it unfit for human consumption is excluded; clean and trimmed. Free from all earth or other growing medium and visible foreign matter, pests, damage caused by pests turgid, running to seed, abnormal external moisture, foreign smell and/or taste. Roots must be cut close to the base of the outer leaves and the cut must be neat; must withstand transportation and handling to arrive in satisfactory condition at the place of destination. The centre of curled-leaved endives and broad-leaved (Batavian) endives must be yellow in colour.

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## 7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Appearance and colour	Appropriate to the product.
Odour or flavour	Endive 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	17 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

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"