



UN RATIONS STANDARD

DATE: 30/11/2013

VEGETABLE CARROTS CANNED

ED No: 02

CODE: UNSTD-COM 4220

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1. PRODUCT NAME

VEGETABLE CARROTS CANNED

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Carrots canned prepare using clean and sound roots of varieties (cultivars) of carrots complying with the characteristics of the species *Daucus carota* L., trimmed of their tops, green extremities and peel. The product is hermetically sealed in a can and must meet the standards for commercial sterility.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Carrots (baby whole or halves or lengthways portions or round sliced or diced or chunk or pieces) canned and medium which could be water with optional ingredients: Sugar, salt and others.

3.2. OTHER PERMITTED INGREDIENTS

Food Additives: See Codex General Standard for Food Additives (GSFA) Database and where permitted, only those individual additive(s) indicated for the product shall apply and only within the limits specified.

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. CODEX STAN CAC/RCP 60-2005 "Code of practice for the prevention and reduction of tin contamination in canned food"
- 4.3. CAC/RCP 23-1979 "Recommended International Code of Hygiene practice for Low-Acid and Acidified Low-Acid Canned foods"
- 4.4. CODEX STAN 297-2009 CODEX STANDARD FOR CERTAIN CANNED VEGETABLES

5. MICROBIOLOGICAL CRITERIA

FOOD SAFETY PARAMETERS

MAXIMUM LIMITS

- 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

MAXIMUM LIMITS

pH

5.18-5.22

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7. PHYSICAL CRITERIA

| PARAMETER | |
|------------------------|---|
| Odour and flavour | Appropriate to the product. |
| Texture | Characteristic of baby whole or halves or lengthways portions or round sliced or diced or chunk or pieces |
| Colour | Orange |
| Foreign matter | Shall have no foreign matter. |
| Headspace capacity. | Shall not be < 90% (less Head space) of container space |
| Minimum drained weight | 56.5%. |

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 | 25 Kcal |

10. PACKAGING

| PARAMETER | LIMITS |
|-------------------------------|---|
| Primary packaging | Can or equivalent packing 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 1 kg |
| 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"