



# UN RATIONS STANDARD

DATE: 30/11/2013

## VEGETABLE CORN KERNEL CANNED

ED No: 02

CODE: UNSTD-COM 4228

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### 1. PRODUCT NAME

VEGETABLE CORN KERNEL CANNED

#### PRODUCT RISK

LOW

MEDIUM

HIGH

### 2. DESCRIPTION



This standard shall apply to canned corn kernel of the species *Zea mays* L. *convar. saccharata* Koern as defined below and offered for direct consumption without further processing, except repacking. The product should be hermetically sealed in a can and must meet the criteria for commercial sterility.

### 3. INGREDIENTS

#### 3.1. ESSENTIAL INGREDIENTS

Corn kernel, packaging media, could be water, optional ingredients such as salt, spices.

#### 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

5.9-6.5

### 7. PHYSICAL CRITERIA

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#### PARAMETER

Minimum Fill	The product and packing media shall not be < 90% (less Head space) of container water capacity
Minimum Drained Weight	61%
Style	Whole kernel
Whole kernel	Characteristic of whole corn kernel
Uniformity	Contain only whole corn kernel of the same origin, variety or commercial type, quality and size
Odour and flavour	Characteristic of whole corn kernel, free from any kind of objectionable odour or flavour
Colour	Yellow
Foreign matter	None
Storage	Shall be maintained at $\leq 30^{\circ}\text{C}$ 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	88 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"