



UN RATIONS STANDARD

DATE: 30/10/2011

PAPAYA FRESH

ED No: 01

CODE: UNSTD-COM 4126

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1. PRODUCT NAME

PAPAYA FRESH

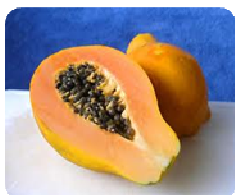
PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Papayas, grown from *Carica papaya* L., to be supplied fresh to the consumer

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Papaya

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 physiologically mature, intact, whole, sound, firm, clean, fresh, and display satisfactory ripeness, free of any visible foreign matter, pests, damage caused by pests and abnormal external moisture.

Size: between 600 g – 1 kg each

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7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Appearance and colour	Appropriate to the product.
Odour or flavour	Papaya 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	39 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"