	<b>UN RATIONS STANDARD</b>	DATE: 30/10/2011
	<b>VEGETABLE YAM FRESH</b>	ED No: 01
	<b>CODE: UNSTD-COM 4277</b>	Page: 1 of 2

## 1. PRODUCT NAME

VEGETABLE YAM FRESH

### PRODUCT RISK

LOW	MEDIUM	HIGH
-----	--------	------

## 2. DESCRIPTION



Yam varieties (cultivars) grown from *Dioscorrea esculenta* to be supplied fresh to the consumer.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

Yam

### 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

Physiologically mature, intact, whole, sound, firm, clean, washed and fresh; free of any visible foreign matter; pests, damage caused by pests; abnormal colouration; serious deformities; sub-epidermal stains; deep common yam scab and powdery yam scab; frost damage; sprouting; unhealed injuries; and abnormal external moisture; good quality; long, cylindrical, some with "toes", rough, scaly, starchy, maturity at senescent; size:; length 10-70cm; width 5-10cm.

## 7. PHYSICAL CRITERIA

	<b>UN RATIONS STANDARD</b>		DATE: 30/10/2011
	<b>VEGETABLE YAM FRESH</b>		ED No: 01
	<b>CODE: UNSTD-COM 4277</b>		Page: 1 of 2

PARAMETER	LIMITS
Appearance and colour	Appropriate to the product.
Odour or flavour	Yam fresh 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	120 Kcal

#### 10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Jute bags 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	2 Weeks

#### 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"