

	UN RATIONS STANDARD	DATE: 01/04/2024
	FRUIT AVOCADO FRESH	ED No: 04
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1. PRODUCT NAME

FRUIT AVOCADO FRESH

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



This standard applies to avocados of varieties (cultivars) grown from *Persea americana* Mill to be supplied fresh to the consumer.

3. INGREDIENTS

ESSENTIAL INGREDIENTS

Avocado

OTHER PERMITTED INGREDIENTS

N/A

4. PROCESSING

Processing

- 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 of GLOBAL G.A.P.

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 intact and sound, not affected by rotting or deterioration; clean, practically free of any visible foreign matter, pests, damage caused by pests, damage caused by low temperature; having a stalk not more than 10 mm in length which must be cut off cleanly. However, its absence is not considered a defect on condition that the place of the stalk attachment is dry and intact; free of abnormal external moisture, any foreign smell and/or taste; to arrive in satisfactory condition at the place of destination. Must display satisfactory ripeness; maturity determined by morphological aspect, taste, firmness and the ripe fruit should be free from bitterness. Total surface area of colouring shall be as characteristic of the variety, size: minimum weight for avocados is 165 g except for the variety Hass where it is 80g. The difference between the smallest and largest fruit within a package should not be more than 25g per delivery.

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7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Appearance and colour	Appropriate to the product.
Odour or flavour	Avocado shall be free from rotting, foreign smell and/or taste, fungal damage or desiccation.
Uniformity	Content of each package must be uniform and contain only avocados of the same origin, variety, quality, size and ripeness
Tolerance	≤ 5 % by number or weight, in quality; ≤ 10 % size provision
Texture	Appropriate to the product.
Foreign matter	Shall have no foreign matter.
Storage and Transportation Temperature	2°C to 6°C OR 15°C to 25°C

8. CONTAMINANTS

- 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	150 kcal

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	The primary packaging material or equivalent recyclable/ biodegradable packaging material shall be able to maintain the product's organoleptic qualities and sanitary integrity. Must withstand the rigor of transport and handling.
Secondary packaging	Corrugated paper box or equivalent packing that protects the integrity of the product and withstands the rigors of transport and handling.
Packaging size	N/A
Warranty at delivery location	Minimum 1 week

11. LABELLING

- UNSTD-GEN-02 "UN Product Labelling"

12. OTHER REQUIREMENTS

- CAC/RCP 53-2003 -"Code of Hygiene Practice for Fresh Fruits and Vegetables"
- CODEX STAN 197-1995-"Standard for Avocado"
- UNECE STANDARD FFV-42 AVOCADOS
- CAC/RCP 44-1995 PACKAGING AND TRANSPORT OF FRESH FRUIT AND VEGETABLES
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"