



UN RATIONS STANDARD

DATE: 01/04/2024

FRUIT BANANA FRESH

ED No: 04

CODE: UNSTD-COM 4109

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1. PRODUCT NAME

FRUIT BANANA FRESH

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Bananas from *Musa* spp. (AAA) of the *Musaceae* family, in the green state or medium ripe state, to be supplied to the consumer.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Banana

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 or 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

Whole, sound, firm and clean; produce affected by rotting or deterioration such as to make it unfit for human consumption is excluded. Free of any visible foreign matter, pests, damage caused by pests, abnormal external moisture, foreign smell and/or taste, fungal damage or desiccation. Free of damage caused by low temperatures, bruises, malformation or abnormal curvature. Pistils removed; stalk, intact, without bending. In addition, hands and clusters must include a sufficient portion of the crown of normal colouring, sound and free of fungal contamination; a cleanly cut crown, not bevelled or torn, with no stalk fragments; must reach the appropriate stage of physiological maturity corresponding to the particular characteristics of the variety. Must withstand transportation and handling; to arrive in satisfactory condition at the place of destination in order to ripen satisfactorily, Superior quality; should not be less than 14.0cm length and 2.7cm width.

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7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Appearance and colour	Appropriate to the product.
Odour or flavour	Banana 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 bananas 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

- 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	90 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.
Packing 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 205-1997-"Standard for Banana"
- CAC/RCP 44-1995 PACKAGING AND TRANSPORT OF FRESH FRUIT AND VEGETABLES
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"