



UN RATIONS STANDARD

DATE: 01/04/2024

FRUIT BANANA PLANTAIN FRESH

ED No: 04

CODE: UNSTD-COM 4110

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1. PRODUCT NAME

FRUIT BANANA PLANTAIN FRESH

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Varieties of bananas plantain *Musa paradisiaca* in the green state semi-ripe, to be supplied fresh to the consumer

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Banana Plantain

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 GAP

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

The produce shall be physiologically mature, intact, whole, sound, firm, clean, and fresh, free of any visible foreign matter, pests, damage caused by pests and abnormal external moisture. Free of damage caused by low temperatures, bruises, malformation or abnormal curvature. Pistils removed; stalk, intact, without bending; must not be bevelled or torn, with no stalk fragments.

Size: superior quality; ≥ 20.0 cm length and ≥ 4.0 cm width

7. PHYSICAL CRITERIA

PARAMETER


LIMITS

Appearance and colour

Appropriate to the product.

Odour or flavour

Banana plantain shall be free from rotting, foreign smell

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Uniformity	and/or taste, fungal damage or desiccation. Content of each package must be uniform and contain only plantains 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	140 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 maintains 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"
- CAC/RCP 44-1995 PACKAGING AND TRANSPORT OF FRESH FRUIT AND VEGETABLES
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"