



# UN RATIONS STANDARD

DATE: 01/04/2024

## MELONS WATER FRESH

ED No: 04

CODE: UNSTD-COM 4124

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### 1. PRODUCT NAME

MELON WATER FRESH

#### PRODUCT RISK

LOW

MEDIUM

HIGH

### 2. DESCRIPTION



Water melons of varieties (cultivars), grown from *Citrullus lanatus* (Thunb.) Matsum, et Nakai, to be supplied to the consumers.

### 3. INGREDIENTS

#### 3.1. ESSENTIAL INGREDIENTS

Melon water

#### 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 GLOBALG.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

The 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. Shall be presented in number of units; Size: Weight range 2 to 5 kg.

### 7. PHYSICAL CRITERIA

#### PARAMETER


#### LIMITS

Appearance and colour  
Odour or flavour

Appropriate to the product.  
Melon water shall be free from rotting, foreign smell and/or taste, fungal damage or desiccation.

Uniformity

Content of each package (or lot for produce presented in bulk in the transport vehicle) must be uniform and

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Tolerance	contain only watermelons of the same origin, variety, quality, size, shape and colour ≤ 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 <b>OR</b> 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	30 kcal

## 10. PACKAGING

PARAMETER	LIMITS
Primary packaging	The primary packaging material or equivalent recyclable/ biodegradable packaging material that 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 protects the sanitary and organoleptic qualities while withstanding the rigor 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"
- UNECE STANDARD FFV-37 WATERMELONS
- CAC/RCP 44-1995 PACKAGING AND TRANSPORT OF FRESH FRUIT AND VEGETABLES
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"