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1. PRODUCT NAME

FRUIT PEACHES FRESH

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Peaches of varieties (cultivars) grown from *Prunus persica* Sieb and Zucc., to be supplied fresh to the consumers.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Peaches

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

The produce shall be physiologically mature, intact, whole, sound, firm, clean, fresh, and display satisfactory ripeness, free of fruit split at the stalk cavity, any visible foreign matter, pests, damage caused by pests and abnormal external moisture. Fruit packed in rows and layers, number of units, size: Superior quality; Size: Diameter \geq 56 mm or weight: \geq 85 g, 7-11 counts/Kg, each or equivalent

7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Appearance and colour	Appropriate to the product.
Odour or flavour	Peaches shall be free from rotting, foreign smell and/or

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Uniformity	taste, fungal damage or desiccation. Content of each package must be uniform and contain only peaches and nectarines of the same origin, variety, quality, degree of ripeness, size and in colouring
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	43 kcal

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	The primary packaging material or equivalent recyclable/ biodegradable packaging material that maintains 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 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-26 PEACHES AND NECTARINES
- CAC/RCP 44-1995 PACKAGING AND TRANSPORT OF FRESH FRUIT AND VEGETABLES
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"