	<b>UN RATIONS STANDARD</b>	DATE: 01/04/2024
	<b>VEGETABLE ASPARAGUS FROZEN</b>	ED No: 04
	<b>CODE: UNSTD-COM 4205</b>	Page 1 of 2

## 1. PRODUCT NAME

VEGETABLE ASPARAGUS FROZEN

PRODUCT RISK		
LOW	MEDIUM	HIGH

## 2. DESCRIPTION



Quick frozen Asparagus is a product prepared from clean, sound, intact, succulent and edible fresh Shoots of the varieties (cultivars) grown from *Asparagus officinalis* L. which have been sorted, washed, and appropriately processed (with or without deactivation of enzyme activity), to be supplied quick frozen (QF) to the consumer.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

Asparagus (green or white)

### 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.
- 4.2. CAC/RCP 8-1976 CODE OF PRACTICE FOR THE PROCESSING AND HANDLING OF QUICK FROZEN FOODS

## 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


Individual quick frozen (IQF) asparagus shall be whole, sound, sufficiently developed, not fibrous, young, tender; free from damage by insects or diseases, blemished spots, free from plant fragments and extraneous vegetable material, foreign flavour and odour; free from sand, and other foreign material.

Length of each: min 12 cm

Packaging shall contain only okra of the same origin, variety or commercial type, quality, and size.

## 7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Appearance and colour	Appropriate to the product. Free from signs of defrosting.
Odour or flavour	Free from rotting, foreign smell and/or taste, fungal damage or desiccation

	<b>UN RATIONS STANDARD</b>	DATE: 01/04/2024
	<b>VEGETABLE ASPARAGUS FROZEN</b>	ED No: 04
	<b>CODE: UNSTD-COM 4205</b>	Page 2 of 2

Texture	Appropriate to the product. Turgid and tender.
Foreign matter	Shall have no foreign matter.
Storage and Transportation Temperature	-18°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	22 kcal

## 10. PACKAGING

PARAMETER	LIMITS
Primary packaging	The product shall be wrapped and packaged, in a heat sealed food grade polythene bags 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 packing that protects integrity of the primary packages and withstands the rigor of transport and handling.
Primary packaging net weight	From 1 kg to 2.5 kg.
Warranty at delivery location	Minimum 4 Months

## 11. LABELLING

11.1. UNSTD-GEN-02 "UN Product Labelling"

## 12. OTHER REQUIREMENTS

12.1. CODEX STAN 320-2015 STANDARD FOR QUICK FROZEN VEGETABLES

12.2. UNSTD-GEN-03: "UN Inspection"

12.3. UNSTD-GEN-04: "UN Certification"