

	<b>UN RATIONS STANDARD</b>	DATE: 01/04/2024
	<b>VEGETABLE BAMBOO SHOOTS CANNED</b>	ED No: 05
	<b>CODE: UNSTD-COM 4207</b>	Page 1 of 2

## 1. PRODUCT NAME

VEGETABLE, BAMBOO SHOOTS CANNED

## PRODUCT RISK

LOW	MEDIUM	HIGH
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## 2. DESCRIPTION



Canned bamboo shoots are prepared from naturally fermented edible bamboo shoots or acidified bamboo shoots that are hermetically sealed in cans. They are heat processed to avoid spoilage.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

Edible bamboo shoots; and liquid packing medium (water and if necessary, salt)  
Optional: chili, peppers; edible aromatic plants

### 3.2. OTHER PERMITTED INGREDIENTS

Food Additives: See Codex General Standard for Food Additives (GSFA) Database and where permitted, only those individual additive(s) indicated for the product shall apply and only within the limits specified.

## 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.
- 4.2. CODEX STAN CAC/RCP 60-2005 "Code of practice for the prevention and reduction of tin contamination in canned food"

## 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.
- Commercial sterility n=6; c=0; m=M= Commercially sterile

## 6. CHEMICAL CRITERIA

### SAFETY PARAMETERS

	LIMITS
pH	< 4.00, if natural fermented 4.0 – 4.6, if acidified
Tartaric Acid, L (+)-	≤ 1300 mg/kg, if acidified

### QUALITY PARAMETERS

N/A

## 7. PHYSICAL CRITERIA

### PARAMETER

### LIMITS

Appearance and colour	Shall not be < 90% (less Head space) of container water capacity. White or cream or brown.
Style	Sliced
Odour and flavour	Appropriate to the product.

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Texture	Appropriate to the product.
Minimum drain weight	≥ 50 %
Foreign matter	Shall have no foreign matter.
Storage and Transportation Temperature	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).
- 8.2. The product covered by this Standard shall comply with maximum residue limits established by Codex Alimentarius (See: CAC / MRL: 2009 Maximum residue Limits (MRLs) for pesticides).

## 9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	18 kcal
Protein	1.3 g
Carbohydrates	2.9 g
Fat	0.1 g

## 10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Can hermetically sealed 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 packing that protects the integrity of the primary packages and withstands the rigor of transport and handling.
Primary packaging net weight	From 400 g to 1 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 241-2003 STANDARD FOR CANNED BAMBOO SHOOTS
- 12.2. UNSTD-GEN-03: "UN Inspection"
- 12.3. UNSTD-GEN-04: "UN Certification"