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1. PRODUCT NAME

VEGETABLE BROCCOLI FRESH

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Broccoli of varieties (cultivars) grown from *Brassica oleracea* L. convar. *Botrytis* (L.) Alef. var. *cymosa* Duch., to be supplied fresh to the consumer.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Broccoli

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. "Code of Hygiene Practice for Fresh Fruits and Vegetables (CAC/RCP 53-2003)"

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 intact, whole, sound, firm, fresh, some sprouts removed, and free of woodiness, visible foreign matter, pests, damage caused by pests; and abnormal external moisture. Shall be presented in clusters of buds; the buds must be neatly cut at the top of the root. Free of damage caused by low temperatures, bruises, malformation or abnormal curvature, and discoloration.

Broccoli must be firm and compact; tightly grained; free of defects such as stains or traces of frost.

7. PHYSICAL CRITERIA

PARAMETER

LIMITS

Appearance and colour

Appropriate to the product.

Odour or flavour


Broccoli fresh shall be free from rotting, foreign smell and/or taste, fungal damage or desiccation.

Texture

Appropriate to the product.

Uniformity

content of each package must be uniform and contain

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Tolerance	only broccoli of the same origin, variety or commercial type, quality, size and must be uniform in colouring
Foreign matter	≤ 10% of total weight or number in quality and size provision Shall have no foreign matter.
Diameter of floral stem	≥ 8mm
Height	≤ 20 cm (max)
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	30 kcal

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	The primary packaging material or equivalent recyclable/ biodegradable packaging material must 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 sanitary and organoleptic qualities intact and withstands the rigor of transport and handling.
Packing size	N/A
Warranty at delivery location	Minimum 1 Week

11. LABELLING

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

12. OTHER REQUIREMENTS

- 12.1. UNECE STANDARD FFV-48 BROCCOLI
- 12.2. CAC/RCP 44-1995 PACKAGING AND TRANSPORT OF FRESH FRUIT AND VEGETABLES
- 12.3. UNSTD-GEN-03: "UN Inspection"
- 12.4. UNSTD-GEN-04: "UN Certification"