	<b>UN RATIONS STANDARD</b>	DATE: 01/04/2024
	<b>VEGETABLE BROCCOLI FROZEN</b>	ED No: 04
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## 1. PRODUCT NAME

VEGETABLE BROCCOLI FROZEN

## PRODUCT RISK

LOW

MEDIUM

HIGH

## 2. DESCRIPTION



Broccoli of varieties (cultivars) grown from *Brassica oleracea* L. var. *italica* Plenck (Sprouting broccoli), sufficiently trimmed, washed, and sufficiently blanched, to ensure adequate stability of colour and flavour during normal marketing cycles, to be supplied quick frozen (QF) to the consumer.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

Broccoli (florets)

### 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) broccoli shall be prepared from fresh, clean, sound immature inflorescence shoots, or florets with uniform colour (dark green to light green, depending of the varieties, inflorescences shall be firm and compact of fine/ close grains with floral buttons completely closed., by an appropriate freezing process. Free from yellow or brown coloured florets and fibrous or woody units; free from extraneous vegetable material, damage due to mechanical, pathological, or insect injury, free from poorly trimmed units, flowered or poorly developed units. Packaging shall contain only broccoli of the same origin, variety or commercial type, quality, and size 40-80 mm.


## 7. PHYSICAL CRITERIA

### PARAMETER

### LIMITS

Appearance and colour

"Free flowing". Fine regular green. Free from signs of defrosting.

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Odour or flavour	Free from rotting, foreign smell and/or taste, fungal damage or desiccation.
Texture	Appropriate to the product, crunchy, crispy.
Tolerance	Min 80 % shall be in the required size
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	32 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 the 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"