

	UN RATIONS STANDARD	DATE: 01/04/2024
	VEGETABLE BRUSSEL SPROUTS FROZEN	ED No: 04
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1. PRODUCT NAME

VEGETABLE BRUSSEL SPROUTS FROZEN

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Brussels sprouts of the species *Brassica oleracea* L. var. *gammier* Gemmifera (DC) Schulz, which buds are trimmed, sorted, 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

Brussels sprouts

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) Brussels sprouts shall be prepared from fresh, clean, sound, intact and compact buds, by an appropriate freezing process. Shall be free from extraneous vegetable material, loosely structured buds, poorly trimmed or mechanically damaged units, damage by insects or disease, loose leaves, and decayed and blemished buds.

Packaging shall contain only Brussels sprouts of the same origin, variety or commercial type, quality, and uniform in size.

7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Appearance and colour	"Free Flowing". Fine regular green. Free from signs of defrosting
Odour or flavour	Free from rotting, foreign smell and/or taste, fungal

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Texture	damage or desiccation.
Foreign matter	Appropriate to the product, crunchy, crispy.
Storage and Transportation Temperature	Shall have no foreign matter.
	-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	38 kcal

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	The product shall be packaged, in a heat sealed food grade plastic polythene bag 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"