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	VEGETABLE CABBAGE CHINESE FRESH	ED No: 03
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1. PRODUCT NAME

VEGETABLE CABBAGE CHINESE FRESH

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Chinese cabbage of varieties (cultivars) grown from *Brassica pekinensis*, to be supplied fresh to the consumer.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Cabbage Chinese

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, sound, fresh in appearance, large-headed with the firmly packed, pale green leaves, clean and trimmed. Not split or bolted, free from bruises, injury, damage due to frost, visible foreign matter, pests, damage caused by pests, abnormal external moisture, shall be presented in number of units. Free of damage caused by low temperatures, bruises, malformation or abnormal curvature, size: "Class I" Good Quality, minimum net head weight 300 grams each.

7. PHYSICAL CRITERIA

PARAMETER

LIMITS

Appearance and colour


Appropriate to the product.

Odour or flavour

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

Uniformity

Content of each package must be uniform and contain only headed cabbages of the same origin, variety or

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Tolerance	commercial type, quality, and size and must be uniform in shape and colour ≤ 10 % by weight or number, in quality and size provision
Texture	Appropriate to the product.
Foreign matter	Shall have no foreign matter.
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	13 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's sanitary and organoleptic qualities 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. CAC/RCP 44-1995 PACKAGING AND TRANSPORT OF FRESH FRUIT AND VEGETABLES

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

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