	<b>UN RATIONS STANDARD</b>	DATE: 01/04/2024
	<b>VEGETABLE CARROTS CANNED</b>	ED No: 05
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## 1. PRODUCT NAME

VEGETABLE CARROTS CANNED

### PRODUCT RISK

LOW

MEDIUM

HIGH

## 2. DESCRIPTION



Carrots canned prepared using clean and sound roots of varieties (cultivars) of carrots complying with the characteristics of the species *Daucus carota* L., trimmed of their tops, green extremities and peel. The product is hermetically sealed.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

Carrots (baby whole or halves or lengthways portions or round sliced or diced or chunk or pieces) and medium ( water, if necessary, salt).

Optional: sugar, spices

### 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

4.8 – 5.2

### QUALITY PARAMETERS

N/A

## 7. PHYSICAL CRITERIA

### PARAMETER


### LIMITS

Appearance

Shall occupy not less than 90% of the water capacity of the container

Odour and flavour

Appropriate to the product, and free from off-odour and flavour

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Texture	Characteristic of baby whole or halves or lengthways portions or round sliced or diced or chunk or pieces and shall be free from excessively fibrous or tough
Colour	Uniform, Orange
Foreign matter	Shall have no foreign matter.
Drained weight (min)	≥ 58 %
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 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	24 kcal
Protein	0.6 g
Carbohydrates	5.4 g
Fat	0.1 g

## 10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Can hermetically sealed or equivalent recyclable /biodegradable packaging material that is 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 297-2009 CODEX STANDARD FOR CERTAIN CANNED VEGETABLES
- 12.2. UNSTD-GEN-03: "UN Inspection"
- 12.3. UNSTD-GEN-04: "UN Certification"