	<b>UN RATIONS STANDARD</b>	DATE: 01/04/2024
	<b>VEGETABLE CARROTS FROZEN</b>	ED No: 04
	<b>CODE: UNSTD-COM 4221</b>	Page 1 of 2

## 1. PRODUCT NAME

VEGETABLE CARROTS FROZEN

## PRODUCT RISK

LOW

MEDIUM

HIGH

## 2. DESCRIPTION



Carrots of the species *Daucus carota* L. as defined below and offered for direct consumption without further processing to be supplied quick frozen (QF) to the consumer. Quick frozen carrots are the product prepared from fresh, clean, sound, roots of carrot from which the leaves, green tops, peel and secondary roots have been removed and which have been washed and may or may not be blanched.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

Carrots, Sliced or ring cut or roundels

### 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) carrots must be of a reasonable uniform colour, clean and sound, have a normal flavour and odour; free from objectionable tough parts; not misshapen, free from blemishes, free from mechanical damages, free from green tops, free from extraneous vegetable materials and free from unpeeled areas. Packaging shall contain only carrots of the same origin, variety or commercial type and quality.


## 7. PHYSICAL CRITERIA

### PARAMETER

### LIMITS

Appearance and colour

"Free flowing", Appropriate to the product. 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.
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	36 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 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"