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1. PRODUCT NAME

VEGETABLE CARROTS FRESH

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Carrots of varieties (cultivars) grown from *Daucus carota* L., to be supplied fresh to the consumer. Carrots for industrial processing shall be excluded.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Carrots

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

Intact; sound; smooth, fresh in appearance; regular in shape produce affected by rotting or deterioration such as to make it unfit for human consumption is excluded; clean and trimmed. Not forked, woody, and running to seed. Free from fissures, secondary roots, bruises, injury. Free from all earth or other growing medium and visible foreign matter, pests, damage caused by pests, damage due to frost, abnormal external moisture, foreign smell and/or taste. Green or violet/purple tops are not allowed; must withstand transportation and handling to arrive in satisfactory condition at the place of destination.

7. PHYSICAL CRITERIA

PARAMETER


LIMITS

Appearance and colour

Appropriate to the product.

Odour or flavour

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

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Uniformity	Content of each package must be uniform and contain only carrots of the same origin, variety or varietal type, quality, and size.
Tolerance	≤ 10 % by weight or number in quality and size provision
Texture	Appropriate to the product.
Foreign matter	Shall have no foreign matter.
Size of each	≥ 20 mm diameter
Weight of each	From 50 g to 150 g
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	32 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. UNECE STANDARD FFV-10 CARROTS

12.2. CAC/RCP 44-1995 PACKAGING AND TRANSPORT OF FRESH FRUIT AND VEGETABLES

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

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