

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

VEGETABLE CASSAVA LEAVES FROZEN

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Quick frozen Sweet cassava leaves, prepared from fresh, clean, sound leaves of cassava plants grown from *Manihot esculenta* Crantz, and which have been sorted, washed, sufficiently blanched to ensure adequate stability of colour and flavour during normal marketing cycles and properly drained, to be supplied quick frozen (QF) to the consumer.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Cassava leaves

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.
- 4.3. CAC/RCP 73-2013 CODE OF PRACTICE FOR THE REDUCTION OF HYDROCYANIC ACID (HCN) IN CASSAVA AND CASSAVA PRODUCTS

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
Hydrocyanic acid

MAXIMUM LIMIT

CODEX MRL
≤ 10 mg/kg

QUALITY PARAMETERS

Individual quick frozen (IQF) cassava leaves shall be clean; blanched; sound; well drained and containing no excess water; free from foreign matter and foreign flavour or odour as well as fibrous material or sand, grit. Free from flower stems or buds, root material, extraneous vegetable material, and damage due to mechanical, pathological, or insect injury.

Packaging shall contain only cassava leaves of the same origin, variety or commercial type, and quality.

7. PHYSICAL CRITERIA

PARAMETER

Appearance and colour

LIMIT

Fine regular green. 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.
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	45 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"