	UN RATIONS STANDARD	DATE: 01/04/2024
	VEGETABLE CAULIFLOWER FROZEN	ED No: 04
	CODE: UNSTD-COM 4225	Page 1 of 2

1. PRODUCT NAME

VEGETABLE CAULIFLOWER FROZEN

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Cauliflower prepared from fresh, clean, sound heads of the cauliflower plant conforming to the characteristics of the species *Brassica oleracea* L. var. *botrytis* L., which heads are trimmed and separated into parts, and which are washed and sufficiently blanched to ensure stability of colour and flavour during normal market cycles. It should be supplied quick frozen (QF) for direct consumption without further processing to the consumer.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Cauliflower (florets)

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

Quick frozen cauliflower shall be of reasonably uniform white to dark cream colour over the tops of the unit, inflorescences shall be firm, compact, of fine/close grained, and reasonable well-developed; shall be free from discoloured areas confined essentially to the surface; free from damaged or blemished areas; free from fibrous stems; free from poorly trimmed units; free from fragments, coarse green leaves and loose stems

Packaging shall contain only cauliflower 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.

	UN RATIONS STANDARD	DATE: 01/04/2024
	VEGETABLE CAULIFLOWER FROZEN	ED No: 04
	CODE: UNSTD-COM 4225	Page 2 of 2

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	24 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.
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"