

	UN RATIONS STANDARD	DATE: 01/04/2024
	VEGETABLE CHICORY FRESH	ED No: 04
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1. PRODUCT NAME

VEGETABLE CHICORY FRESH

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Witloof chicory, i.e. the forced chicory sprouts obtained from the roots of varieties (cultivars), grown from *Cichorium intybus* L. var. *foliosum* Hegi, to be supplied fresh to the consumer

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Chicory

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 GAP.
- 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

The produce shall be intact, sound, fresh in appearance, well-formed with tightly-closed heads, firm, pale, i.e., white to yellowish white in colour; free of reddish discoloration, frost damage, or traces of bruising, incipient floral spike more than three quarters of their length, foreign matter, pests, damage caused by pests, abnormal external moisture. Cut or broken off at the level of the neck visible, shall be presented in number of units, size: length (min 9cm to max 17cm); diameter (min 2.5 cm to max 6cm).

7. PHYSICAL CRITERIA

PARAMETER

LIMITS

Appearance and colour


Appropriate to the product.

Odour or flavour

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

Uniformity

Content of each package must be uniform and contain only chicory of the same origin, variety or commercial

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Tolerance	type, quality, and size ≤ 5 % by number or weight, in quality; ≤ 10 % by size provision
Texture	Appropriate to the product.
Foreign matter	Shall have no foreign matter.
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	17 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-38 CHICORY
- 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"