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	VEGETABLE CORN KERNEL CANNED	ED No: 05
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1. PRODUCT NAME

VEGETABLE CORN KERNEL CANNED

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



This standard shall apply to canned corn kernel of the species *Zea mays* L. convar. *saccharata* Koern as defined below and offered for direct consumption without further processing, except repacking. The product should be canned (hermetically sealed).

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Corn kernel, packing medium (water, if necessary, salt)
Optional Ingredients: spices.

3.2. OTHER PERMITTED INGREDIENTS

Food Additives: See Codex General Standard for Food Additives (GSFA) Database and where permitted, only those individual additive(s) indicated for the product shall apply and only within the limits specified.

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.
- 4.2. CODEX STAN CAC/RCP 60-2005 "Code of practice for the prevention and reduction of tin contamination in canned food"

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.
- Commercial sterility n=6; c=0; m=M= Commercially sterile

6. CHEMICAL CRITERIA

SAFETY PARAMETERS

LIMITS

pH

5.9 – 6.5

QUALITY PARAMETERS

7. PHYSICAL CRITERIA

PARAMETER

LIMITS

Minimum Fill


The product and packing media shall not be < 90% (less Head space) of container water capacity

Minimum Drained Weight

≥ 61%

Style

Whole kernel

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Whole kernel	Characteristic of whole corn kernel
Uniformity	Contain only whole corn kernel of the same origin, variety or commercial type, quality and size
Odour and flavour	Characteristic of whole corn kernel, free from any kind of objectionable odour or flavour
Texture	Reasonably tender texture offering some resistance when chewed but are not hard or tough
Colour	Golden or Yellow
Foreign matter	None
Storage and Transportation Temperature	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 General Standard for Contaminants and Toxins in Food and Feed (CODEX STAN 193-1995).

8.2 The product covered by this Standard shall comply with maximum residue limits established by Codex Alimentarius (See: CAC / MRL: 2009 Maximum residue Limits (MRLs) for pesticides).

9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	71 kcal
Protein	1.9 g
Carbohydrates	15.5 g
Fat	0.3 g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Can or equivalent recyclable/biodegradable packaging material that shall 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 packing that protects the integrity of the primary packages, and withstands the rigor of transport and handling.
Primary packaging net weight	From 400 g to 1 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 297-2009 CODEX STANDARD FOR CERTAIN CANNED VEGETABLES

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

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