

	<b>UN RATIONS STANDARD</b>	DATE: 01/04/2024
	<b>VEGETABLE CORN KERNEL FROZEN</b>	ED No: 04
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## 1. PRODUCT NAME

VEGETABLE CORN KERNEL FROZEN

## PRODUCT RISK

LOW

MEDIUM

HIGH

## 2. DESCRIPTION



Quick frozen whole kernel corn is the product prepared from fresh, clean whole sound, succulent kernels of sweet corn species *Zea mays* L. convar. *saccharata* Koern of either the white or yellow varieties by removing husk and silk; by sorting, trimming and washing; and by sufficiently blanching before or after removal from the cob to ensure adequate stability of colour and flavour during normal marketing cycles.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

Corn Kernel (Super Sweet varieties or sweet varieties)

Optional: spices and herbs

### 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

Individual quick frozen (IQF) whole kernel shall be yellow or white and of similar varietal characteristics; uniform colour before and after cooking, free from foreign flavour and odour; tender and sufficiently developed; clean, free from sand, insect contamination and other foreign material; and free from loose skin, ragged, crushed or broken, damaged or blemished kernels. Free from pieces of cob, husk or silk, harmless extraneous vegetable material and pulled kernels. Packaging shall contain only kernels 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.

Odour or flavour

Free from rotting, foreign smell and/or taste, fungal

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	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	88 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 CODEX STANDARD FOR QUICK FROZEN VEGETABLES
- 12.2. UNSTD-GEN-03: "UN Inspection"
- 12.3. UNSTD-GEN-04: "UN Certification"