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1. PRODUCT NAME

VEGETABLE ENDIVE FRESH

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Curled-leaves endive of varieties (cultivars) *Cichorium endivia* L. var. *crispum* Lam. and Broad-leaved (Batavian) endives (escaroles) of varieties (cultivars) *Cichorium endivia* L. var. *latifolium* Lam., to be supplied fresh to the consumer.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Endive

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. "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

Intact; sound; fresh in appearance; produce affected by rotting or deterioration such as to make it unfit for human consumption is excluded; clean and trimmed. Free from all earth or other growing medium and visible foreign matter, pests, damage caused by pests turgescence, running to seed, abnormal external moisture, foreign smell and/or taste. The produce must also be: well formed; firm, taking into account the cultivation methods and the type of produce; free from damage or deterioration impairing edibility; free from frost damage. Roots must be cut close to the base of the outer leaves and the cut must be neat; must withstand transportation and handling to arrive in satisfactory condition at the place of destination. The centre of curled-leaved endives and broad-leaved (Batavian) endives must be yellow in colour. Size: min 300 g

7. PHYSICAL CRITERIA

PARAMETER


LIMITS

Appearance and colour

Appropriate to the product.

Odour or flavour

Endive shall be free from rotting, foreign smell and/or

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Uniformity	taste, fungal damage or desiccation. Content of each package must be uniform and contain only produce of the same origin, variety or commercial type, quality, and size
Tolerance	≤ 10 % by number in quality and 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	14 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-22 LETTUCES, CURLED-LEAVED ENDIVES AND BROAD-LEAVED (BATAVIAN) ENDIVES
- 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"