

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

VEGETABLE GINGER FRESH

## PRODUCT RISK

LOW

MEDIUM

HIGH

## 2. DESCRIPTION



Rhizome of commercial varieties of ginger grown from *Zingiber officinale* Roscoe, of *Zingiberaceae* family, to be supplied fresh to the consumer

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

Ginger

### 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

Physiologically mature, intact, whole, sound, firm, clean, fresh, well-shaped; free from abrasions, any discolouration of the flesh, cracks, cuts, sprouting, and any other internal defects, visible foreign matter, pests, damage caused by pests; and abnormal external moisture; free of damage caused by low temperatures, bruises, malformation or abnormal curvature; firm without evidence of dehydration, shrivelling or sprouting; must withstand transportation and handling; to arrive in satisfactory condition at the place of destination; Size: Good Quality & minimum 150 g per root.

## 7. PHYSICAL CRITERIA

### PARAMETER

### LIMITS

Appearance and colour

Appropriate to the product.

Odour or flavour

Ginger fresh 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

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	ginger of the same origin, variety, and/or commercial type, quality, and size
Tolerance	≤ 5 % by number or weight, 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 <b>OR</b> 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	80 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	Jute bags or equivalent packing that maintains the integrity of the product and withstands the rigor of transport and handling.
Packing size	N/A
Warranty at delivery location	Minimum 2 Weeks

## 11. LABELLING

11.1. UNSTD-GEN-02 "UN Product Labelling"

## 12. OTHER REQUIREMENTS

- 12.1. CODEX STAN 218-1999-"Standard for Ginger"
- 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"