

	UN RATIONS STANDARD		DATE: 01/04/2024
	LEEK FRESH		ED No: 03
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1. PRODUCT NAME

LEEK FRESH

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Leeks of varieties (cultivars) grown from *Allium porrum* L. to be supplied fresh to the consumers.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Leek

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

The produce shall be intact, whole, sound, firm, clean, terminal rootlet cut-off; with fresh, sound and green foliage at the top, with wilted or withered leaves removed; free from cracks, all visible foreign matter, pests, damage caused by pests, hollow, abnormal external moisture. Shall be presented in clusters; the leaves must be neatly cut at the top of the root; the white to greenish white part of the leeks must represent at least one-third of the total length or half of the sheathed part, size: "Class I"- Good Quality and minimum diameter is fixed at 8 mm for early leeks and 10 mm for other leeks.

7. PHYSICAL CRITERIA

PARAMETER

LIMITS

Appearance and colour

Appropriate to the product.

Odour or flavour

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

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Uniformity	Content of each package, or each bundle in the same package must be uniform and contain only leeks of the same origin, variety or commercial type, quality, size, and appreciably the same degree of development and colouring.
Tolerance	≤ 10 % by weight or 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	32 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-21 LEEKS
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"