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|  | <b>UN RATIONS STANDARD</b>   | DATE: 01/04/2024 |
|  | <b>VEGETABLE LEMON FRESH</b> | ED No: 03        |
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#### 1. PRODUCT NAME

VEGETABLE LEMON FRESH

#### PRODUCT RISK

LOW

MEDIUM

HIGH

#### 2. DESCRIPTION



Lemons of varieties (cultivars) grown from the species *Citrus limon* (L.) Burm f., classified as "citrus fruit", to be supplied fresh to the consumers.

#### 3. INGREDIENTS

##### 3.1. ESSENTIAL INGREDIENTS

Lemon

##### 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 physiologically mature, intact, whole, sound, firm, clean, fresh, and display satisfactory ripeness, free of any visible foreign matter, pests, damage caused by pests and abnormal external moisture. Fruit packed in rows and layers, number of units, size: Class Superior quality; Diameter min 45 mm. Minimum juice content 20 %

#### 7. PHYSICAL CRITERIA

##### PARAMETER

##### LIMITS

Appearance and colour

Appropriate to the product.

Odour or flavour

Lemon 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 citrus fruit of the same origin, variety or commercial type, quality, size, colour and appreciably of the same

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|  |   |
|--|---|
| Tolerance                              | degree of ripeness and development<br>≤ 5% by number or weight in quality; ≤ 10 % in 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    | 28 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-14 CITRUS FRUIT
- 12.2. UNSTD-GEN-03: "UN Inspection"
- 12.3. UNSTD-GEN-04: "UN Certification"