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	VEGETABLE LETTUCE CRISPHEAD (ICEBERG) FRESH	ED No: 03
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1. PRODUCT NAME

VEGETABLE LETTUCE CRISPHEAD (ICEBERG) FRESH

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Lettuce crisphead (iceberg) of varieties (cultivars) grown from *Lactuca sativa* var. *capitata* L (crisphead and “iceberg”) type lettuce to be supplied fresh to customers.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Lettuce Crisphead (Iceberg)

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, well formed, firm, clean, fresh, and display satisfactory ripeness, free of any visible foreign matter, pests, damage caused by pests and abnormal external moisture. Shall be presented in clusters of leaves; the leaves must be neatly cut at the top of the root, size: “Class I” Good Quality, minimum weight 300g.

7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Appearance and colour	Appropriate to the product.
Odour or flavour	Lettuce crisphead (iceberg) 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 produce of the same origin, variety or commercial type, quality, and size.

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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

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

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"