

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

VEGETABLE MINT FRESH

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



This Standard applies to mint of varieties (cultivars) grown from *Mentha arvensis* L., to be supplied fresh to the consumer, mint for industrial processing being excluded.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

MINT FRESH

3.2. OTHER PERMITTED INGREDIENTS

None Permitted

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 MRLs

QUALITY PARAMETERS

The produce shall be fresh, intact, sound and clean; free of visible foreign matter; free from pests; free from external moisture, foreign smell or taste; free of decay, bruising, blackening, yellowing, uneven colour, and lack of leaves.

The condition of the fresh herbs must be of a level that enables them to withstand transportation and handling.

7. PHYSICAL CRITERIA

PARAMETER

LIMITS

Texture

Leafy, tender, juicy

Odour and flavour

Characteristic of Fresh Mint. Free from rotting, foreign odour and/or flavour, fungal damage, or desiccation.

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Colour	Green.
Foreign matter	Free of foreign and extraneous matters
Storage and Transportation Temperature	2°C to 6°C

8. CONTAMINANTS

8.1. The product 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	49 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.
Secondary packaging net weight	N/A
Warranty at delivery location	Minimum 1 Week

11. LABELLING

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

12. OTHER REQUIREMENTS

- 12.1. CAC/RCP 44-1995 PACKAGING AND TRANSPORT OF FRESH FRUIT AND VEGETABLES
- 12.2. UNSTD-GEN-03: "UN Inspection"
- 12.3. UNSTD-GEN-04: "UN Certification"