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|  | UN RATIONS STANDARD | DATE: 01/04/2024 |
| | VEGETABLE MIXED DICED CANNED | ED No: 05 |
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1. PRODUCT NAME

VEGETABLE MIXED DICED CANNED

| PRODUCT RISK | | |
|--------------|--------|------|
| LOW | MEDIUM | HIGH |

2. DESCRIPTION



This standard shall apply to canned diced mixed vegetables (green beans, corn, carrots and peas) which have been prepared as per commercial standards for direct consumption without further processing except for repacking in cans.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Green beans, peas, carrots, corn, medium (water, if necessary, salt)
Optional: Any other vegetable, spices, and condiments.

3.2. OTHER PERMITTED INGREDIENTS

Food Additives: See Codex General Standard for Food Additives (GSFA) Database and where permitted, only those individual additive(s) indicated for the product shall apply and only within the limits specified.

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.
- 4.2. CODEX STAN CAC/RCP 60-2005 "Code of practice for the prevention and reduction of tin contamination in canned food"

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.
- Commercial sterility n=6; c=0; m=M= Commercially sterile

6. CHEMICAL CRITERIA

| SAFETY PARAMETERS | LIMITS |
|--------------------|---------|
| pH | 5.1-5.7 |
| QUALITY PARAMETERS | LIMITS |
| N/A | |

7. PHYSICAL CRITERIA

| PARAMETER | LIMITS |
|------------------------|--|
| Minimum Fill | The product and packing media shall not be < 90% (less Head space) of container water capacity |
| Minimum Drained Weight | ≥ 53% |
| Size grading | Diced produce should be reasonably uniform in size |

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| Texture | Each type of vegetable must have texture/maturity associated with good quality of the vegetable, except peas and corn must be reasonably tender |
| Uniformity | Contain only diced produce of the same origin, variety or commercial type, quality and size |
| Odour or flavour | Characteristic of produce used, free from any kind of objectionable odour or flavour |
| Colour | Characteristic of ingredients |
| Foreign matter | None |
| Storage and Transportation Temperature | 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).
- 8.2. The product covered by this Standard shall comply with maximum residue limits established by Codex Alimentarius (See: CAC / MRL: 2009 Maximum residue Limits (MRLs) for pesticides).

9. NUTRITIONAL FACTS (Approximate values per 100 g)

| NUTRIENTS | AMOUNT PER 100 g OF PRODUCT |
|---------------|-----------------------------|
| Energy | 56 kcal |
| Protein | 2.6 g |
| Carbohydrates | 11 g |
| Fat | 0.2 g |

10. PACKAGING

| PARAMETER | LIMITS |
|-------------------------------|--|
| Primary packaging | Can hermetically sealed or equivalent recyclable /biodegradable packaging material that shall 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 packing that protects integrity of the primary packages, and withstands the rigor of transport and handling. |
| Primary packaging net weight | From 400 g to 1 Kg |
| Warranty at delivery location | Minimum 4 Months |

11. LABELLING

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

12. OTHER REQUIREMENTS

- 12.1. CODEX STAN 297-2009 CODEX STANDARD FOR CERTAIN CANNED VEGETABLES
- 12.2. UNSTD-GEN-03: "UN Inspection"
- 12.3. UNSTD-GEN-04: "UN Certification"