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|  | UN RATIONS STANDARD | DATE: 01/04/2024 |
| | VEGETABLES MIXED FROZEN | ED No: 04 |
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1. PRODUCT NAME

VEGETABLES MIXED FROZEN

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Quick frozen Vegetables Mixed is a mixture of species grown from *Phaseolus vulgaris* L. and *Phaseolus coccineus* L (green beans), *Daucus carota* L., (carrots), *Zea mays* L. convar., *saccharata* Koern, (corn Kernel), *Pisum sativum* L.(green peas), it is prepared from fresh, clean, sound, whole and succulent vegetables by sorting, washing and sufficiently blanching to enable adequate stability of colour and flavour during normal marketing cycles

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Vegetables mixed, none of the vegetables should be more than 40 % of the total weight

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. CAC/RCP 8-1976 CODE OF PRACTICE FOR THE PROCESSING AND HANDLING OF QUICK FROZEN FOODS

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

Individual quick frozen (IQF) mixed vegetables shall be clean; firm, sound; well-developed ; free from foreign matter and foreign flavour or odour as well as fibrous material or sand, grit. Free from damage by insects or diseases; Free from flower stems or buds, root material, and extraneous vegetable material.


Packaging shall contain only vegetables of the same origin, variety or commercial type, quality, and size, (this applies to each of the listed vegetables).

7. PHYSICAL CRITERIA

PARAMETER

Appearance and colour

" Free flowing".Appropriate to the product. Free from signs of defrosting.

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| Odour or flavour | Free from rotting, foreign smell and/or taste, fungal damage or desiccation. |
| Texture | Appropriate to the product, turgid and tender. |
| Foreign matter | Shall have no foreign matter. |
| Storage and Transportation Temperature | -18°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 | 64 kcal |

10. PACKAGING

| PARAMETER | LIMITS |
|-------------------------------|--|
| Primary packaging | The product shall be wrapped and packaged, in a heat sealed food grade polythene bags or equivalent recyclable /biodegradable packaging material that maintains 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 1 Kg to 2.5 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 320-2015 STANDARD FOR QUICK FROZEN VEGETABLES

12.2. UNSTD-GEN-03: "UN Inspection"

12.3. UNSTD-GEN-04: "UN Certification"