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	VEGETABLE MUSHROOMS CANNED	ED No: 04
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1. PRODUCT NAME

VEGETABLE MUSHROOMS CANNED

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Canned mushrooms is the product from fresh mushrooms of cultivated varieties (cultivars) of the genus *Agaricus* (*Psalliota*), including *A. bisporus*; shall be in good condition and after cleaning and trimming shall be sound, processed by heat in an appropriate manner. The product is hermetically sealed in a can and must meet the criteria for commercial sterility.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Mushrooms, light medium “Regular od Natural Pack” (in water, brine, and/or juice exuding from the mushrooms)
Optional: salt, spices

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

5.0 – 5.7

QUALITY PARAMETERS

LIMITS

N/A

7. PHYSICAL CRITERIA

PARAMETER


LIMITS

Minimum Fill

Shall not be < 90% (less Head space) of container water capacity.

Drained weight

≥ 53%

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Appearance and colour	White or cream or brown.
Odour and flavour	Appropriate to the product, shall be free from off odour and flavour
Texture	Appropriate to the product, shall be firm and substantially intact
Foreign matter	Shall have no foreign matter.
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 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	25 kcal

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Can 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 rigors 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. CODEX STAN 55-1981 CODEX STANDARD FOR CANNED MUSHROOMS
- 12.3. UNSTD-GEN-03: "UN Inspection"
- 12.4. UNSTD-GEN-04: "UN Certification"