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1. PRODUCT NAME

VEGETABLE OKRA FROZEN

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Quick frozen Okra is a product prepared from clean, sound, succulent, and edible fresh pods of the okra plant of varieties (cultivars) grown from *Abelmoschus Esculentus* L. Moench, which have been washed, and appropriately processed (with or without deactivation of enzyme activity) to be supplied quick frozen (QF) to the consumer.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Okra

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) okra shall be whole, with clean cut peduncle, sound, sufficiently developed, not fibrous, green, young, tender,; free from damage by insects or diseases, blemished spots, free from plant fragments and extraneous vegetable material, foreign flavour and odour,; free from sand, and other foreign material.

Length of each: 40 mm to 80 mm.

Packaging shall contain only okra of the same origin, variety or commercial type, quality, and size.

7. PHYSICAL CRITERIA

PARAMETER


LIMITS

Appearance and colour

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

Odour or flavour

Free from rotting, foreign smell and/or taste, fungal damage or desiccation.

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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	29 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"