

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

VEGETABLE ONIONS RED FRESH

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Onions red of varieties (cultivars) grown from *Allium cepa* L. Cepa, to be supplied fresh to the consumer.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Onion red

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. "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 MRL

QUALITY PARAMETERS

Physiologically mature, intact; fresh; sound; firm and compact; un-sprouted; sufficiently dry (at least the first two outer skins and the stem must be fully dried); free from cracks, all visible foreign matter, pests, damage caused by pests, hollow or tough stems, abnormal external moisture; free of damage caused by low temperatures, bruises, malformation or abnormal curvature; must withstand transportation and handling; to arrive in satisfactory condition at the place of destination; Size: Good Quality between 40 mm to 60 mm diameter..

7. PHYSICAL CRITERIA

PARAMETER


LIMITS

Appearance and colour

Appropriate to the product.

Odour or flavour

Onion red fresh shall be free from rotting, foreign smell and/or taste, fungal damage or desiccation.

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Uniformity	Content of each package must be uniform and contain only onions of the same origin, variety or commercial type, quality, and size.
Tolerance	≤ 10%, by number or weight in quality and size provision
Texture	Appropriate to the product.
Foreign matter	Shall have no foreign matter.
Storage and Transportation Temperature	2°C to 6°C OR 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).

9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	35 kcal

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	The primary packaging material or equivalent recyclable/ biodegradable packaging material shall be able to maintain the product's organoleptic qualities and sanitary integrity. Must withstand the rigor of transport and handling.
Secondary packaging	Jute bags or equivalent packing that maintains the integrity of the product and withstands the rigor of transport and handling.
Packing size	N/A
Warranty at delivery location	Minimum 2 Weeks

11. LABELLING

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

12. OTHER REQUIREMENTS

- 12.1. UNECE STANDARD FFV-25 ONIONS
- 12.2. CAC/RCP 44-1995 PACKAGING AND TRANSPORT OF FRESH FRUIT AND VEGETABLES
- 12.3. UNSTD-GEN-03: "UN Inspection"
- 12.4. UNSTD-GEN-04: "UN Certification"