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PRODUCT RISK		
LOW	MEDIUM	HIGH

1. PRODUCT NAME

VEGETABLE PARSLEY FRESH

2. DESCRIPTION



Parsley (*Petroselinum hortense*) is a species of *Petroselinum* in the family *Apiaceae*, Curly leaf parsley to be supplied fresh to the consumer

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Parsley, Fresh

3.2. OTHER PERMITTED INGREDIENTS

None permitted

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 of 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

The produce shall be fresh, whole, sound leaves, clean, free from decay, and from damage caused by seedstems, yellow or discolored leaves, wilting, Free of damage caused by low or high temperatures; free of moulds, any visible foreign matter, pests, damage caused by pests; abnormal external moisture.

7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Texture	Leafy, tender
Colour	Appropriate to the product. Green
Foreign matter	Free of foreign and extraneous matters
Storage and Transportation Temperature	2°C to 6°C OR 15°C to 25°C

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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	28 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	Corrugated paper box or packing that protects integrity of the product, and withstands the rigors of transport and handling.
Packing size	N/A
Warranty at delivery location	Minimum 1 week

11. LABELLING

See UNSTD-GEN-02 "UN Product Labelling"

12. OTHER REQUIREMENTS

12.1. CAC/RCP 44-1995 PACKAGING AND TRANSPORT OF FRESH FRUIT AND VEGETABLES

- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"