

	UN RATIONS STANDARD	DATE: 01/04/2024
	VEGETABLE PARSNIP FRESH	ED No: 03
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1. PRODUCT NAME

VEGETABLE PARSNIP FRESH

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Parsnip of varieties (cultivars) grown from *Pastinaca sativa* L. subsp. *Sativa*, to be supplied fresh to the consumers.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Parsnip

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

The produce shall be physiologically mature, intact, whole, sound, firm, clean, smooth, fresh in appearance, regular in shape, clean and trimmed; not forked, free of woody and hollow, running to seed, secondary roots, bruises, injury, all earth or other growing medium and visible foreign matter, pests, damage caused by pests, damage due to frost, green or violet/purple tops, abnormal external moisture, size: Superior quality; roots approx.80 g to 100 g each.

7. PHYSICAL CRITERIA

PARAMETER

LIMITS

Appearance and colour


Appropriate to the product.

Odour or flavour

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

Uniformity

Content of each package must be uniform and contain only parsnip of the same origin, variety or commercial type and quality. Root must be uniform in shape and colouring.

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Tolerance	≤ 10 %, by number or weight, in quality provision
Texture	Appropriate to the product.
Foreign matter	Shall have no foreign matter.
Storage and Transportation	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	72 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 the integrity of the product and withstands the rigor of transport and handling.
Packing size	N/A
Warranty at delivery location	Minimum 1 Week

11. LABELLING

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

12. OTHER REQUIREMENTS

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

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

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