	<b>UN RATIONS STANDARD</b>	DATE: 01/04/2024
	<b>VEGETABLE PEAS CANNED GREEN</b>	ED No: 05
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## 1. PRODUCT NAME

VEGETABLE PEAS CANNED GREEN

### PRODUCT RISK

LOW

MEDIUM

HIGH

## 2. DESCRIPTION



Canned green peas, is the product prepared from fresh clean, substantially sound, whole pea varieties (cultivars) of the species *Pisum sativum* L. but excluding the subspecies *macrocarpum*. The product is hermetically sealed in a can and must meet the criteria for commercially sterility.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

Peas green whole and medium (water, and if necessary, salt)  
Optional: seasoning, sugars

### 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"
- 4.3. CAC/RCP 23-1979 "Recommended International Code of Hygiene practice for Low-Acid and Acidified Low-Acid Canned 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.
- Commercial sterility n=6; c=0; m=M= Commercially sterile

## 6. CHEMICAL CRITERIA

### SAFETY PARAMETERS

SAFETY PARAMETERS	LIMITS
pH	5.7-6.0

### QUALITY PARAMETERS

N/A

## 7. PHYSICAL CRITERIA

### PARAMETER

### LIMITS

Minimum Fill


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

Drained weight(min)

≥ 62.5 %

Odour and flavour

Characteristics of peas, shall be free from off

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Colour	odour and flavour
Foreign matter	Green
Storage and Transportation Temperature	None
	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).
- 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	55 kcal
Protein	3.8 g
Carbohydrates	10 g
Fat	0.3 g

## 10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Can, hermetically sealed 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 rigor 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. UNSTD-GEN-03: "UN Inspection"
- 12.3. UNSTD-GEN-04: "UN Certification"