	<b>UN RATIONS STANDARD</b>		DATE: 01/04/2024
	<b>VEGETABLE PEAS GREEN SNOW FRESH</b>		ED No: 04
	CODE: UNSTD-COM 4256		Page 1 of 2

### 1. PRODUCT NAME

VEGETABLE PEAS GREEN SNOW FRESH

### PRODUCT RISK

LOW

MEDIUM

HIGH

### 2. DESCRIPTION



Peas green snow of varieties (cultivars) grown from *Pisum sativum* L. subsp. *Sativum*, to be supplied fresh to the consumer

### 3. INGREDIENTS

#### 3.1. ESSENTIAL INGREDIENTS

Peas green snow

#### 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 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

Produce shall be intact, whole, sound, firm, clean, fresh, with min 50% grains in the shells m/m, basis, with at least 5 seeds; seed must be normally developed in shelling peas, well-formed, tender, succulent and sufficiently firm; free of molds, any visible foreign matter, pests, damage caused by pests; abnormal external moisture.

### 7. PHYSICAL CRITERIA

#### PARAMETER

#### LIMITS

Appearance and colour


Appropriate to the product.

Odour or flavour

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

Uniformity

Content of each package must be uniform and contain

	<b>UN RATIONS STANDARD</b>	DATE: 01/04/2024
	<b>VEGETABLE PEAS GREEN SNOW FRESH</b>	ED No: 04
	<b>CODE: UNSTD-COM 4256</b>	Page 2 of 2

Tolerance	only peas of the same origin, variety or commercial type and quality
Texture	≤ 10 % by number or weight in quality provision
Foreign matter	Appropriate to the product. Shall have no foreign matter.
Storage and Transportation Temperature	2°C to 6°C <b>OR</b> 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	42 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 primary packages 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. UNECE STANDARD FFV-27 PEAS
- 12.2. UNSTD-GEN-03: "UN Inspection"
- 12.3. UNSTD-GEN-04: "UN Certification"