

	UN RATIONS STANDARD	DATE: 01/04/2024
	VEGETABLE POTATO FRENCH FRIES FROZEN	ED No: 05
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1. PRODUCT NAME

VEGETABLE POTATO FRENCH FRIES FROZEN

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Quick-frozen French-fried potatoes are prepared from clean, sufficiently developed, sound tubers of the potato plant conforming to the characteristics of the species *Solanum tuberosum* L. They shall have been sorted, washed, peeled, cut and treated as necessary to achieve satisfactory colour and fried or pre-cooked in edible oil, fat, or water blanched. The treatment, precooking and frying operations shall be sufficient to ensure adequate stability of colour and flavour during normal marketing cycles. Following the frying or precooking operation the product is quickly cooled and quick frozen. Strips may be cut in two styles either straight cut or crinkle cut.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Potatoes

Optional: Edible fats and oils

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 or GLOBAL GAP.
- 4.2. CAC/RCP 8-1976 CODE OF PRACTICE FOR THE PROCESSING AND HANDLING OF QUICK FROZEN 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.

6. CHEMICAL CRITERIA

SAFETY PARAMETERS

MAXIMUM LIMITS

Agrochemicals/Pesticides residues

CODEx MRL

Moisture

≤ 78 %

Acrylamide

≤ 500 µg/kg

QUALITY PARAMETERS

MAXIMUM LIMITS

Trans fat acidity

≤ 2 g/100g of fat/oil, if fried or precooked in oil

Individual quick frozen (IQF) Potatoes French fries used shall be clean, sound and have a reasonably uniform colour; without excessive external defects such as blemishes, eyes and discolouration; without excessive sorting effects, such as slivers, small pieces and scrap.

Packaging shall contain only potatoes of the same origin, variety or commercial type and quality.

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7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Appearance and colour	"Free flowing".Appropriate to the product.Free from signs of defrosting.
Odour or flavour	Free from rotting, foreign smell and/or taste, fungal damage or desiccation.
Texture	Appropriate to the product.
Foreign matter	Shall have no foreign matter.
Storage and Transportation Temperature	-18°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	140 kcal

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	The product shall be wrapped and packaged, in a heat sealed food grade polythene bags or equivalent recyclable/ biodegradable packaging material that maintains 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 primary packages, and withstands the rigor of transport and handling.
Primary packaging net weight	From 1 Kg to 2.5 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 320-2015 STANDARD FOR QUICK FROZEN VEGETABLES

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

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