

	UN RATIONS STANDARD	DATE: 01/04/2024
	VEGETABLE POTATO (SWEET POTATO) FRESH WASHED	ED No: 04
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1. PRODUCT NAME

VEGETABLE POTATOES (SWEET POTATO) FRESH WASHED

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Potatoes sweet fresh washed of varieties (cultivars) grown from *Ipomoea batatas*, to be supplied fresh to the consumer.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Potatoes (sweet potato) washed

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

Intact, sound; practically clean; produce affected by rotting or deterioration making it unfit for consumption is excluded; clean; fresh; washed; firm; free from dirt, pests, damage caused by pests, damage caused by frost, brown stains due to heat, cracks (including growth cracks), cuts, bites, bruises or roughness, pale green colouration, serious deformities, grey, blue or black sub-epidermal stains, rust stains, hollow or black hearts and other internal defects, deep common potato scab and powdery potato scab, superficial common potato scab, frost damage, sprouting, unhealed injuries, all abnormal external moisture; any foreign smell and/or taste.

Length minimum size: ≥60mm. Diameter minimum: 40mm


7. PHYSICAL CRITERIA

PARAMETER

LIMITS

Appearance and colour

Appropriate to the product.

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Odour or flavour	Potatoes (sweet potato) sweet shall be free from rotting, foreign smell and/or taste, fungal damage or desiccation. Content of each package must be uniform and contain potatoes of the same origin, variety, quality, colour of the skin, colour of the flesh and size.
Tolerance	≤ 10 % by number or weight, in size; ≤ 5 % in quality provision
Texture	Appropriate to the product.
Foreign matter	Shall have no foreign matter.
Storage and Transportation Temperature	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	84 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.
Packing size	N/A
Warranty at delivery location	Minimum 2 Weeks

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"