	<b>UN RATIONS STANDARD</b>	DATE: 01/04/2024
	<b>VEGETABLE POTATOES WHOLE CANNED</b>	ED No: 04
	<b>CODE: UNSTD-COM 4266</b>	Page 1 of 2

## 1. PRODUCT NAME

VEGETABLE POTATOES WHOLE CANNED

## PRODUCT RISK

LOW

MEDIUM

HIGH

## 2. DESCRIPTION



This standard applies to potatoes canned prepared from early, ware, clean and sound potatoes of varieties (cultivars) grown from *Solanum tuberosum L.* and its hybrids. The product is hermetically sealed.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

Potatoes (baby whole) and medium (water, if necessary, salt)  
Optional: sugar and condiments.

### 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

pH

### MAXIMUM LIMITS

≤ 4.6

### QUALITY PARAMETERS

N/A

### MAXIMUM LIMITS

## 7. PHYSICAL CRITERIA

### PARAMETER

### LIMITS

Minimum Fill

The product and packing media shall not be < 90% (less Head space) of container water capacity

Minimum Drained Weight


≥ 59.5 %

Style

Whole Baby potatoes in liquid packing medium

Texture

Characteristic of product

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Odour or flavour	Characteristic of produces used, free from any kind of objectionable odour or flavour
Colour	Characteristics of potato
Foreign matter	None
Storage and Transportation Temperature	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	62 kcal
Protein	1.3 g
Fat	0.1 g
Carbohydrate	13.5 g

## 10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Can or equivalent recyclable/biodegradable packaging material that shall maintain the product's organoleptic qualities and sanitary integrity. Must withstand the rigor of transport and handling. Shall not be < 90% (less Head space) of container water capacity.
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages, and withstands the rigors of transport and handling.
Primary packaging net weight	Up 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"