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	VEGETABLE PUMPKIN FRESH	ED No: 04
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1. PRODUCT NAME

VEGETABLE PUMPKIN FRESH

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Pumpkin of varieties (cultivars) grown from *Cucurbita* genus, to be supplied fresh to the consumer.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Pumpkin (Butternut, Queensland Blue, Golden Nugget, Kent/Kabocha/Jap.)

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 in appearance; firm; with peduncles attached; free from pests, damage caused by pests, damage caused by frost, unhealed injuries, all abnormal external moisture; any foreign smell and/or taste. Well-developed and withstands transportation and handling; to arrive in satisfactory condition at the place of destination.

Weight of each: min 2.5 Kg

7. PHYSICAL CRITERIA

PARAMETER

LIMITS

Appearance and colour


Appropriate to the product.

Odour or flavour

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

Uniformity

The content of each package must be uniform and

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Tolerance	contain pumpkin of the same origin, variety, and quality ≤ 5 % by number or weight 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	33 kcal

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Corrugated paper box or equivalent packing that maintains the integrity of the product sanitary and organoleptic qualities intact and withstands 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"