

	<b>UN RATIONS STANDARD</b>	DATE: 01/04/2024
	<b>VEGETABLE RADISH FRESH</b>	ED No: 04
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## 1. PRODUCT NAME

VEGETABLE RADISH FRESH

## PRODUCT RISK

LOW

MEDIUM

HIGH

## 2. DESCRIPTION



Radish of varieties (cultivars), grown from *Raphanus sativus* L. var. *radicula* Pers. to be supplied fresh to the consumer.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

Radish (without leaves)

### 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

Intact; fresh in appearance; clean; sound; firm; terminal rootlet cut-off; with fresh, sound and green foliage but neatly cut –off at the top of the root tuber, and produce affected by rotting or deterioration making it unfit for consumption is excluded. Free from cracks, all visible foreign matter, pests, damage caused by pests, hollow, woody, abnormal external moisture, foreign smell and/or taste; must withstand transportation and handling; to arrive in satisfactory condition at the place of destination.

## 7. PHYSICAL CRITERIA

### PARAMETER

### LIMITS

Appearance and colour

Appropriate to the product.

Odour or flavour

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

Uniformity

Content of each package must be uniform and contain

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	only radishes of the same origin, variety or commercial type and quality and must be uniform in shape and colouring.
Tolerance	≤ 10 % in quality provision
Texture	Appropriate to the product.
Foreign matter	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	16 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 1 Week

## 11. LABELLING

11.1. UNSTD-GEN-02 "UN Product Labelling"

## 12. OTHER REQUIREMENTS

- 12.1. UNECE STANDARD FFV-59
- 12.2. CAC/RCP 44-1995 PACKAGING AND TRANSPORT OF FRESH FRUIT AND VEGETABLES
- 12.3. UNSTD-GEN-03: "UN Inspection"
- 12.4. UNSTD-GEN-04: "UN Certification"