	UN RATIONS STANDARD		DATE: 01/04/2024
	VEGETBALE RAPE DRIED		ED No: 04
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1. PRODUCT NAME

VEGETABLE RAPE DRIED

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Rape of varieties (cultivars) grown from *Brassica spp*, to be supplied dried to the consumer.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Rape Dried

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.

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

Moisture	≤ 8 %
SO ₂	≤ 10 mg/kg

QUALITY PARAMETERS


The produce shall be free of any discoloration of the leaves, visible foreign matter, pests, damage caused by pests; and abnormal external moisture, free from foreign smell and/or taste, fungal damage/

7. PHYSICAL CRITERIA

PARAMETER

LIMITS

Colour	Green
Odour and Flavour	Characteristic, and free from foreign odours and flavours
Foreign matter	Shall have no foreign matter.
Storage and Transportation Temperature	15°C to 25°C

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8. CONTAMINANTS

PARAMETER

- 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
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Energy	80 kcal
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10. PACKAGING

PARAMETER

LIMITS

Primary packaging	Shall be wrapped and packed in food grade polyethylene or equivalent recyclable/biodegradable packaging that maintains the integrity of the product and withstands 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 100 g to 500 g.
Warranty at delivery location	Minimum 4 months

11. LABELLING

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

12. OTHER REQUIREMENTS

- 12.1. UNSTD-GEN-03: "UN Inspection"
- 12.2. UNSTD-GEN-04: "UN Certification"