

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

VEGETABLE SPINACH FRESH

#### PRODUCT RISK

LOW

MEDIUM

HIGH

#### 2. DESCRIPTION



Spinach of varieties (cultivars) grown from *Spinacia oleracea* L., to be supplied fresh to the consumer.

#### 3. INGREDIENTS

##### 3.1. ESSENTIAL INGREDIENTS

Spinach

##### 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, whole, sound, firm, green, wash, clean leaves, fresh in appearance and turgescant, not running to seed; free of any discolouration of the leaves, visible foreign matter, pests, damage caused by pests; and abnormal external moisture; free of damage caused by low temperatures, bruises, malformation or abnormal curvature; must withstand transportation and handling; to arrive in satisfactory condition at the place of destination; size: Superior quality, sufficiently drained, spinach heads, the portion comprising the root must be cut close to the base of the outer leaves.

#### 7. PHYSICAL CRITERIA

##### PARAMETER

##### LIMITS

Appearance and colour

Appropriate to the product.

Odour or flavour

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

Uniformity

Content of each package must be uniform and contain only

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	leafy vegetables of the same origin, variety or commercial type and quality, leafy vegetables must be uniform in shape and colour.
Tolerance	≤ 10% by weight , in quality provision
Texture	Appropriate to the product.
Foreign matter	Shall have no foreign matter.
Storage and Transportation Temperature	From 2°C to 6°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	19 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.
Secondary packaging	Corrugated paper box or packing that protects the integrity of the primary packages, and withstands the rigor of transport and handling.
Packaging 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-58 LEAFY VEGETABLES  
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"