	<b>UN RATIONS STANDARD</b>	DATE: 01/04/2024
	<b>VEGETABLE SPINACH FROZEN</b>	ED No: 04
	<b>CODE: UNSTD-COM 4272</b>	Page 1 of 2

## 1. PRODUCT NAME

VEGETABLE SPINACH FROZEN

## PRODUCT RISK

LOW

MEDIUM

HIGH

## 2. DESCRIPTION



Quick frozen spinach is the product prepared from fresh, clean, sound edible parts of the spinach plant conforming to the characteristics of the species *Spinacia oleracea* L., and which have been sorted, washed, sufficiently blanched to ensure adequate stability of colour and flavor during normal marketing cycles and properly drained. It is offered for consumption with one of the following styles: Leaf spinach, cut-leaf spinach, or chopped spinach.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

Spinach 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. CAC/RCP 8-1976 CODE OF PRACTICE FOR THE PROCESSING AND HANDLING OF QUICK FROZEN 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.

## 6. CHEMICAL CRITERIA

### SAFETY PARAMETERS

Agrochemicals/Pesticides residues

CODEX MRL

### QUALITY PARAMETERS

Individual quick frozen (IQF) spinach shall be clean; blanched; sound; well drained and containing no excess water; free from discoloured leaves or portions thereof; free from foreign matter and foreign flavour or odour as well as fibrous material or sand, grit. Free from flower stems or buds, root material and extraneous vegetable material. Mineral impurities such as sand, grit and silt shall be not more than 0.1% m/m, measured on the whole product basis;


Leaf spinach: most of which are separated from the root crown, with a maximum length of the stem of 10 cm.

Cut leaf spinach: parts of leaves above 20 mm in the smallest dimension.

Chopped spinach: small pieces ranging from 3 to 10 mm in the largest dimension, but not comminuted to a pulp or puree

Uniformity in sizing: max 10 % tolerance by weight of non-conforming styles

Packaging shall contain only spinach of the same origin, variety or commercial type, quality, style and size.

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## 7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Appearance and colour	Appropriate to the product. Free from the signs of defrosting.
Odour or flavour	Free from rotting, foreign smell and/or taste, fungal damage or desiccation.
Texture	Appropriate to the product.
Foreign matter	Shall have no foreign matter.
Storage and Transportation Temperature	-18°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	24 kcal

## 10. PACKAGING

PARAMETER	LIMITS
Primary packaging	The product shall be wrapped and packaged, in a heat sealed food grade polythene bags or equivalent recyclable/ biodegradable packaging material that maintains 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.
Primary packaging net weight	From 1 Kg to 2.5 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 320-2015 STANDARD FOR QUICK FROZEN VEGETABLES  
12.2. UNSTD-GEN-03: "UN Inspection"  
12.3. UNSTD-GEN-04: "UN Certification"