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1. PRODUCT NAME

VEGETABLE TURNIP FRESH

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Turnip of varieties (cultivars) grown from the *Brassica rapa* L. var. *rapa*, to be supplied fresh to the consumer.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Turnip 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 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, clean, fresh in appearance, must be well formed, free of any discolouration of the flesh such as grey or black streaks; forked; secondary root growth; hollow; woody, fibrous or spongy; 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; commercial specification: Good Quality; size: 8-10/ 1kg.

7. PHYSICAL CRITERIA

PARAMETER

LIMITS

Appearance and colour


Appropriate to the product.

Odour or flavour

Turnip 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

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Tolerance	only turpin of the same origin, variety or commercial type and quality, size and must be uniform in shape and colouring.
Texture	≤ 10 % in quality provision and size
Foreign matter	Appropriate to the product.
Storage and Transportation Temperature	Shall have no foreign matter.
	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	26 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.
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. UNECE STANDARD FFV-59 ROOT AND TUBERCLE 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"