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	<b>VEGETABLE YAM FRESH</b>	ED No: 04
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## 1. PRODUCT NAME

VEGETABLE YAM FRESH

## PRODUCT RISK

LOW

MEDIUM

HIGH

## 2. DESCRIPTION



Yam varieties (cultivars) grown from *Dioscorrea esculenta*, *D. cayenensis*, *D. alata*, *D. esculenta* and *D. trifida* to be supplied fresh to the consumer.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

Yam

### 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

Physiologically mature, intact, whole, sound, firm, clean, and fresh; free of any visible foreign matter; pests, damage caused by pests; abnormal colouration; serious deformities; sub-epidermal stains; deep common yam scab and powdery yam scab; frost damage; sprouting; unhealed injuries; and abnormal external moisture; good quality; long, cylindrical, some with "toes", rough, scaly, starchy, maturity at senescent;

Development and condition of the yam must be such as to enable them: to withstand transportation and handling; and to arrive in satisfactory condition at the place of destination

Size: in weight, min range of 0.25-0.5kg.

## 7. PHYSICAL CRITERIA

### PARAMETER


### LIMITS

Appearance and colour

Appropriate to the product.

Odour or flavour

Yam fresh shall be free from rotting, foreign smell and/or

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Uniformity	taste, fungal damage or desiccation. Content of each package shall be uniform and contain only yams of the same origin, variety or commercial type, quality and size
Tolerance	≤ 10% by number or weight in size; ≤ 5% 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	118 kcal

## 10. PACKAGING

PARAMETER	LIMITS
Primary packaging	The product shall be packed in food grade recyclable/ biodegradable jute bags or equivalent packaging material that maintains 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 2 Weeks

## 11. LABELLING

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

## 12. OTHER REQUIREMENTS

- 12.1. CXS 340-2020 STANDARD FOR YAM
- 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"