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|  | UN RATIONS STANDARD | DATE: 01/04/2024 |
| | FRUIT KIWI FRESH | ED No: 03 |
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1. PRODUCT NAME

FRUIT KIWI FRESH

| PRODUCT RISK | | |
|--------------|--------|------|
| LOW | MEDIUM | HIGH |

2. DESCRIPTION



Kiwi fruit (also known as *actinidia* or kiwi) of varieties (cultivars) grown from *Actinidia chinensis* Planch and *Actinidia deliciosa* (A. Chev.) C.F. Liang and A.R. Ferguson, to be supplied fresh to the consumer.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Kiwi

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

The produce shall be Intact (but free of peduncle) adequately firm; not soft, shriveled or water-soaked; sound; clean; free from pests; free from damage caused by pests; free of abnormal external moisture; free of any foreign smell and taste; well-formed, double/multiple fruit being excluded. Weight of each: min 70-90g

7. PHYSICAL CRITERIA

| PARAMETER | LIMITS |
|-----------------------|---|
| Appearance and colour | Appropriate to the product. |
| Odour or flavour | Shall be free from rotting, foreign smell and/or taste, fungal damage or desiccation. |

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| Uniformity | Content of each package must be uniform and contain only kiwifruit of the same origin, variety, quality, and size. |
| Tolerance | ≤ 5% by number or weight, in quality provision |
| Texture | Intact, fresh, sound firm terminal rootlet cut-off |
| Foreign matter | Shall have no foreign matter. |
| Storage and Transportation Temperature | 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 | 55 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 integrity of the product, and withstands the rigors of transport and handling. |
| Packing 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-46 KIWIFRUIT

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"