

	UN RATIONS STANDARD		DATE: 01/04/2024
	FRUIT STRAWBERRIES FROZEN		ED No: 02
	CODE: UNSTD-COM 4285		Page 1 of 2

1. PRODUCT NAME

FRUIT STRAWBERRIES FROZEN

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Quick frozen whole Strawberries, of the species *Fragaria grandiflora* L. and *Fragaria vesca* L., is prepared from fresh, clean, sound, ripe, and stemmed strawberries of firm texture. It is presented as a whole., to be supplied quick frozen (IQF) to consumer. Product shall not contain additives colour, sugar, or any preservatives.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Strawberries

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. 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

Individually Quick frozen strawberries shall be prepared from fresh, clean, intact, sound, practically free from mould, insect bites and other blemishes by an appropriate freezing process. Free from sand, grit, stalks, parts of stalks, calyces, leaves, and other extraneous vegetable material.

In the case of *Fragaria grandiflora* L. the maximum diameter of each berry shall not be less than 15mm.

The diameter of largest berry does not exceed the diameter of the smallest berry by more than 10 mm, measured according to the maximum diameter.

Vegetative impurities: max. 1%

Deformed fruits: max. 2%

Package shall contain only strawberries of the same origin, variety or commercial type and quality and size.

	UN RATIONS STANDARD		DATE: 01/04/2024
	FRUIT STRAWBERRIES FROZEN		ED No: 02
	CODE: UNSTD-COM 4285		Page 2 of 2

7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Appearance and colour	"Free flowing". Typical for the sort, red of good colour. Free from signs of defrosting.
Odour or flavour	Typical for frozen strawberries. Free from rotting, foreign smell and/or taste, fungal damage or desiccation.
Texture	Appropriate to the product, crunchy, crispy.
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 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	29 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 primary packages, and withstands the rigor of transport and handling.
Primary packaging net weight	From 400 g to 1 kg
Warranty at delivery location	Minimum 4 months

11. LABELLING

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

12. OTHER REQUIREMENTS

12.1. CODEX "CAC/RCP 52-1981" STANDARD FOR QUICK FROZEN STRAWBERRIES

12.2. UNSTD-GEN-03: "UN Inspection"

12.3. UNSTD-GEN-04: "UN Certification"