	UN RATIONS STANDARD	DATE: 01/04/2024
	VEGETABLE AUBERGINE DICED FROZEN	ED No: 02
	CODE: UNSTD-COM 4287	Page 1 of 2

1. PRODUCT NAME

VEGETABLE AUBERGINE DICED FROZEN

PRODUCT RISK

LOW	MEDIUM	HIGH
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2. DESCRIPTION



Quick-frozen Aubergine diced, of the species *Solanum melongena* L. Var. *esculentum*, *insanum* and *avigerum*, is produced from fresh, clean, sufficiently developed aubergines, which have been trimmed, sorted, washed, diced, and sufficiently blanched to ensure adequate stability of colour and flavour during normal marketing cycles.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Aubergine

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

Individual quick frozen (IQF) aubergine diced must be of a reasonable uniform colour, clean and sound, have a normal flavour and odour, Free from sand, grit, stalks, part of stalks, stanning, discoloration, insect injury and other extraneous vegetable material.

Size/cubes: 20 mm x 20 mm

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

	UN RATIONS STANDARD		DATE: 01/04/2024
	VEGETABLE AUBERGINE DICED FROZEN		ED No: 02
	CODE: UNSTD-COM 4287		Page 2 of 2

7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Appearance and colour	"Free flowing". Shall be slightly golden coloured translucent flesh. The skin will have a dark purple colour. Free from signs of defrosting.
Odour or flavour	Shall be characteristic to aubergine flavour. Free from rotting, foreign smell and/or taste, fungal damage or desiccation
Texture	Fairly uniform, flesh may be slightly soft, skins may be slightly tough.
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	21 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 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"