

	UN RATIONS STANDARD		DATE: 01/04/2024
	VEGETABLE GARLIC CLOVES FROZEN		ED No: 02
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1. PRODUCT NAME

VEGETABLE GARLIC CLOVES FROZEN

PRODUCT RISK

LOW	MEDIUM	HIGH
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2. DESCRIPTION



Quick frozen Garlic gloves, of the species *Allium sativum* var. *sativum* L., is a product prepared from sound, sufficiently developed freshly harvested cloves of garlic plant which are sorted, peeled, washed, sufficiently blanched to ensure adequate stability of colour and flavour during normal marketing cycles, to be supplied quick frozen (QF) to the consumer.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Garlic cloves

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 GAP.
- 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) garlic shall be prepared from fresh, clean, sound, Free from sunburn, tops, sand, grit, stalks, part of stalks, stanning, discoloration, insect injury, and other extraneous vegetable material, practically free from mould, and other blemishes by an appropriate freezing process.

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

Moisture 60% to 79%

Specification: 250-350 pcs/1 Kg

7. PHYSICAL CRITERIA

PARAMETER

LIMITS

Appearance and colour

"Free flowing ". Shall be white to pale cream colour.
Free from sings of defrosting.

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Odour or flavour	Shall be pungent, hot and aromatic. Free from rotting, foreign smell and/or taste, fungal damage or desiccation
Texture	Fairly uniform, firm but not woody cloves.
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	126 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 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 STAN 320-2015, STANDARD FOR QUICK FROZEN VEGETABLES
- 12.2. UNSTD-GEN-03: "UN Inspection"
- 12.3. UNSTD-GEN-04: "UN Certification"