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|  | <b>UN RATIONS STANDARD</b>           | DATE: 01/04/2024 |
|  | <b>VEGETABLE GINGER WHOLE FROZEN</b> | ED No: 02        |
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## 1. PRODUCT NAME

VEGETABLE GINGER WHOLE FROZEN

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

## 2. DESCRIPTION



Quick frozen Ginger peeled whole frozen, is a rhizome of commercial varieties of ginger grown from *Zingiber officinale* Roscoe, of the *Zingiberaceae* family, which are sorted, peeled, washed, appropriately processed (with or without deactivation of enzyme activity), and frozen, to be supplied quick frozen (QF) to the consumer.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

Ginger

### 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

Quick frozen ginger whole shall be prepared from fresh, clean, sound, and practically free from mould, insect bites and other blemishes by an appropriate freezing process. Free from sand, grit, stalks, part of stalks, stanning, discoloration, insect injury and other extraneous vegetable material. This may include attached skin fragment which is adhering to the ginger.

Individual pieces of ginger must be above 20 g.

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

## 7. PHYSICAL CRITERIA

### PARAMETER

### LIMITS

Appearance and colour

"Free flowing". Typical golden yellow. Free from signs of defrosting.

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|  |   |
|--|---|
| Odour or flavour                       | Shall be hot, tangy and refreshing with rich, warm aroma.<br>Free from rotting, foreign smell and/or taste, fungal damage or desiccation. |
| Texture                                | Fairly uniform, firm but not woodiness.   |
| 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    | 80 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 250 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"