

	UN RATIONS STANDARD		DATE: 01/04/2024
	VEGETABLE LEEK RINGS FROZEN		ED No: 02
	CODE: UNSTD-COM 4290		Page 1 of 2

1. PRODUCT NAME

VEGETABLE LEEK RINGS FROZEN

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Quick frozen Leek rings, of the species *Allium porrum*, is a product prepared from fresh, clean, sound, edible parts of the leek plant. It has been trimmed, washed, cut, and possibly 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

Leek, rings

Optional: Salt (sodium chloride), condiments such as spices and herbs

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) leek shall be prepared from fresh, clean, sound, practically free from mould, insect bites and other blemishes by an appropriate freezing process, practically clean from hard parts as "seed heads", Free from yellow and/or yellowish leaves; free from extraneous vegetable material. Leek rings – parts of the whole leek, cut perpendicularly to the longitudinal axis into slices, not thinner than 10 mm and not thicker than 30 mm. Packaging shall contain only leek of the same origin, variety or commercial type and quality.

7. PHYSICAL CRITERIA

PARAMETER

LIMITS

Appearance and colour

"Free flowing", Typical for the leek white, or parts of leaves with green color. Free from signs of defrosting.

	UN RATIONS STANDARD		DATE: 01/04/2024
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	CODE: UNSTD-COM 4290		Page 2 of 2

Odour or flavour	Typical to the product and 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 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	27 kcal

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	The product shall be packaged, in a heat sealed food grade biodegradable plastic polythene bag or equivalent packaging material that maintains product's organoleptic qualities and sanitary integrity. Able to withstand the rigors of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages, and withstands the rigors of transport and handling.
Primary packaging net weight	From 400 g 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"