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	VEGETABLE PARSLEY FROZEN		ED No: 02
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1. PRODUCT NAME

VEGETABLE PARSLEY FROZEN

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Quick frozen fresh Parsley, of the species *Petroselinum c. neapolitanum*, is a product prepared from freshly harvested leaves of parsley plant which are sorted, washed, sized, and frozen, to be supplied quick frozen (IQF) to the consumer.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Parsley

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) parsley shall be prepared from fresh, clean, sound, practically free from mould, insect bites and other blemishes by an appropriate freezing process. Shall be of 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.

Moisture 75% to 90%

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


7. PHYSICAL CRITERIA

PARAMETER

LIMITS

Appearance and colour

Typical parts of leaves with uniform green color. Free from signs of defrosting.

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Odour or flavour	Shall be characteristic odour/flavour for parsley. Free from rotting, foreign smell and/or taste, fungal damage or desiccation.
Texture	Appropriate to the product.
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	36 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"