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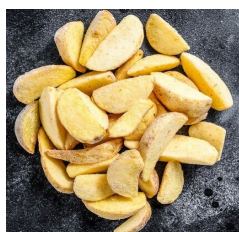
## 1. PRODUCT NAME

VEGETABLE POTATOES WEDGES FROZEN

## PRODUCT RISK

LOW	MEDIUM	HIGH
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## 2. DESCRIPTION



Quick-frozen Potatoes wedges are prepared from clean, sufficiently developed, sound tubers of the potato plant conforming to the characteristics of the species *Solanum tuberosum* L. It is a product prepared from clean, mature, sound tubers of the potato plant. The potato wedges are sorted, washed, peeled, cut and treated as necessary to achieve satisfactory colour and fried or pre-cooked in edible oil, fat, or water blanched. The treatment, precooking and frying operations shall be sufficient to ensure adequate stability of colour and flavour during normal marketing cycles. Following the frying or precooking operation the product is quick cooled and quick frozen.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

Potato, style wedges

Optional: Edible fats and oils, spices and culinary herbs, salt, butter

### 3.2. OTHER PERMITTED INGREDIENTS

Food Additives: See Codex General Standard for Food Additives (GSFA) Database and where permitted, only those individual additive(s) indicated for the product shall apply and only within the limits specified.

## 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


### MAXIMUM LIMITS

Agrochemicals/Pesticides residues	CODEX MRL
Moisture	≤ 78 %
Acrylamide	≤ 500 µg/kg

### QUALITY PARAMETERS

### MAXIMUM LIMITS

Trans fat acidity	≤2 g/100 g of fat/oil, if fried or precooked in oil
Individual quick frozen (IQF) potato wedges shall be prepared from fresh, clean, sound, and practically free from mould, insect bites and other blemishes by an appropriate freezing process.	
Packaging shall contain only potatoes of the same origin, variety, or commercial type and quality.	

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## 7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Appearance and colour	"Free flowing".Appropriate to the product.Free from signs of defrosting..
Odour or flavour	Characteristic of the product. Free from rotting, foreign smell and/or taste, fungal damage or desiccation
Texture	Characteristic of 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	157 kcal
Carbohydrate	25 g
Protein	3 g
Fat	5 g

## 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"