	<b>UN RATIONS STANDARD</b>	DATE: 01/04/2024
	<b>VEGETABLE TOMATOES DICED FROZEN</b>	ED No: 02
	<b>CODE: UNSTD-COM 4296</b>	Page 1 of 2

## 1. PRODUCT NAME

VEGETABLE TOMATOES DICED FROZEN

## PRODUCT RISK

LOW

MEDIUM

HIGH

## 2. DESCRIPTION



Quick frozen Tomatoes diced frozen with/out skins, of the species *Lycopersion esculentum*, is produced from fresh, clean, sufficiently developed and ripe red tomato, which have been sorted, washed, diced, frozen and drained to remove moisture, to be supplied quick frozen (QF) to the consumer.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

Tomato (cubes)

### 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) tomato diced shall be prepared from fresh, clean, sound, practically free from mould, insect bites and other blemishes by an appropriate freezing process. Shall be of a reasonable uniform colour, have a normal flavour and odour, Free from sand, grit, stalks, part of stalks, stanning, discoloration, and other extraneous vegetable material.  
Packaging shall contain only tomatoes of the same origin, variety or commercial type and quality, size.

## 7. PHYSICAL CRITERIA

### PARAMETER

Appearance and colour

Shall be light red to dark red colour. Free from signs of defrosting.

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Odour or flavour	Appropriate to the product. Shall be fresh, free from rotting, foreign smell and/or taste, fungal damage.
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	21 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 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"