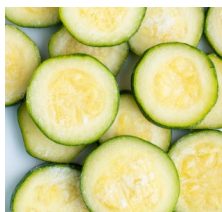
	UN RATIONS STANDARD		DATE: 01/04/2024
	VEGETABLE ZUCCHINI SLICED FROZEN		ED No: 02
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1. PRODUCT NAME

VEGETABLE ZUCCHINI SLICED FROZEN

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Quick frozen Green Zucchini sliced, of the species *Cucurbita pepo* L., is a product prepared from firm, sound, sufficiently developed freshly harvested zucchini grown from carefully controlled hybrid seed stock. The Zucchini are sorted, washed, destemmed, sized, appropriately processed (with or without deactivation of enzyme activity), drained to remove half of moisture, and frozen, to be supplied quick frozen (QF) to the consumer.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Green Zucchini

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) green zucchini shall be prepared from fresh, clean, sound, and practically free from mould, insect bites and other blemishes by an appropriate freezing process. Shall be of reasonable uniform colour, clean and sound, and have a normal flavour, and odour. Free from sand, grit, stalks, part of stalks, stanning, discoloration, insect injury, and other extraneous vegetable material.

Size: width approx. 7mm and diameter 20-45mm.

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

Major Defect: (leaf, rot, decay, black pieces): 1 piece max/200g

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7. PHYSICAL CRITERIA

PARAMETER

Appearance and colour	Shall be uniform, bright white or creamy white flesh, with no grey tints. Skins shall be uniform and bright, medium to dark green. Free from signs of defrosting.
Odour or flavour	Full, natural and characteristic of zucchini/courgette flavour. Free from rotting, foreign smell and/or taste, fungal damage or desiccation
Texture	Flesh and skins shall be uniformly tender and firm.
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	17 kcal
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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 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"