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1. PRODUCT NAME

VEGETABLE ARROW ROOT FRESH

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Arrow root varieties (cultivars) grown from *Maranta arundinacea* (family-*Marantaceae*) to be supplied fresh to the consumer.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Arrow root fresh

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 of GLOBAL GAP.
- 4.2. "Code of Hygiene Practice for Fresh Fruits and Vegetables (CAC/RCP 53-2003)"

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

Physiologically mature, intact, whole, sound, firm, clean, washed, root tuber trimmed and fresh; free of any visible foreign matter; pests, damage caused by pests; abnormal colouration; serious deformities; sub-epidermal stains; frost damage; sprouting; unhealed injuries; and abnormal external moisture; good quality; long, cylindrical, some with "toes", rough, scaly, starchy, maturity at senescent; size;; length 20-40cm; Diameter 10-15cm.

7. PHYSICAL CRITERIA

PARAMETER

LIMITS

Appearance and colour


Appropriate to the product.

Odour or flavour

Arrow root fresh shall be free from rotting, foreign smell and/or taste, fungal damage or desiccation.

Uniformity

Content of each package must be uniform and contain only root of the same origin, variety or

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Texture	commercial type, quality, shape and colouring
Foreign matter	Appropriate to the product.
Storage and Transportation Temperature	Shall have no foreign matter.
	2 °C to 6°C OR 15°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	65 kcal

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	The product shall be packed in food grade recyclable/ biodegradable jute bags or equivalent packaging material that maintains the product's organoleptic qualities and sanitary integrity. Must withstand the rigor of transport and handling.
Packing size	N/A
Warranty at delivery location	Minimum 2 Weeks

11. LABELLING

11.1. UNSTD-GEN-02 "UN Product Labelling"

12. OTHER REQUIREMENTS

12.1. CAC/RCP 44-1995 PACKAGING AND TRANSPORT OF FRESH FRUIT AND VEGETABLES

12.2. UNSTD-GEN-03: "UN Inspection"

12.3. UNSTD-GEN-04: "UN Certification"