	<b>UN RATIONS STANDARD</b>	DATE: 01/09/2024
	<b>FRUIT BANANA MATOOKE FRESH</b>	ED No: 01
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## 1. PRODUCT NAME

FRUIT BANANA MATOOKE FRESH

## PRODUCT RISK

LOW

MEDIUM

HIGH

## 2. DESCRIPTION



Cooking banana (matooke) grown from *Musa* spp. (AAA-EA) and of family *Musaceae* to be supplied fresh to the consumer in its green state. The product should be cooked by the end user before consumption.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

Banana Matooke (green)

### 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 G.A.P.

## 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

The produce shall be green in color, flavour and taste appropriate for the specie, free of organic and mineral impurities, free, as far as possible from damage caused by disease and insects. Whole, sound, firm and clean; produce affected by rotting or deterioration such as to make it unfit for human consumption is excluded. Free of any visible foreign matter, pests, damage caused by pests, abnormal external moisture, foreign smell and/or taste, fungal damage, or desiccation. Free of damage caused by low temperatures, bruises, malformation, or abnormal curvature. Pistils removed; stalk, intact, without bending. In addition, hands and clusters must include a sufficient portion of the crown of normal colouring, sound and free of fungal contamination; a cleanly cut crown, not bevelled or torn, with no stalk fragments; must reach the appropriate stage of physiological maturity corresponding to the characteristics of the variety; free from ripening; free from fused finger; free from fingers end rot. Must withstand transportation and handling; to arrive in satisfactory condition at the place of destination, Superior quality; fingers shall be free of defects, with exception of very slight superficial defects, provided these do not affect the general appearance and quality of the produce, the keeping quality and presentation in the package.

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The reference fruit for measurement of the length is the median finger on the outer row of the clusters. The minimum length shall not be less than 14.0 cm.

## 7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Appearance and colour	Appropriate to the product.
Odour or flavour	Cooking banana 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 bananas of the same origin, variety and quality.
Tolerance	≤ 5 %, by number or weight in quality; ≤ 10 % size provision
Texture	Appropriate to the product.
Foreign matter	Shall have no foreign matter.
Storage and Transportation Temperature	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	105 kcal

## 10. PACKAGING

PARAMETER	LIMITS
Primary packaging	The primary packaging material or equivalent recyclable/biodegradable packaging material shall be able to maintain the product's organoleptic qualities and sanitary integrity. Must withstand the rigor of transport and handling.
Secondary packaging	Corrugated paper box or equivalent packing that protects the integrity of the product and withstands the rigors of transport and handling.
Packing size	N/A
Warranty at delivery location	Minimum 1 week

## 11. LABELLING

- UNSTD-GEN-02 "UN Product Labelling"

## 12. OTHER REQUIREMENTS

- CODEX STAN 205 - 1997 "Standard for Banana"
- CAC/RCP 53 - 2003 "Code of Hygiene Practice for Fresh Fruits and Vegetables"
- CAC/RCP 44 - 1995 PACKAGING AND TRANSPORT OF FRESH FRUIT AND VEGETABLES
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"