

# FOOD QUALITY SPECIFICATIONS -

# FOOD PURCHASED BY FEDERAL GOVERNMENT DEPARTMENTS

**Dehydrated Vegetables** 

The following specifications are used by federal government departments purchasing the items listed below for their departmental food requirements

#### **FQS-17 – Dehydrated Vegetables**

Any items listed in all Food Quality Specification that are **bolded and in brown** are part of the current National Standard Cycle Menu (NSCM) Standing Offer. Other items that are not on the NSCM but are on the Standing Offer may not be listed in **brown**.

# Applicable Regulations and Resources for Dehydrated Vegetables

### **Description**

- 1. Dehydrated vegetables are vegetables in which a major portion of the moisture has been removed to ensure preservation of the vegetable. Such vegetables are generally unpalatable in the dehydrated form. Vegetables may be dried by artificial means through use of a machine, such as a food dehydrator, or freezedrying or in combination with sun-drying. The vegetables may be sliced, cubed, diced, granulated or in other sub-divided form or left whole.
- 2. Dehydrated vegetables covered by this specification include but are not limited to artichokes, asparagus, green beans, cabbage, cauliflower, celery, sweet corn, eggplant, onions, green peas, potatoes, squash, sweet potatoes, tomatoes, and edible cultivated mushrooms.
- 3. Dehydrated vegetables supplied must be in compliance with:
  - a. the <u>Food and Drugs Act (R.S.C., 1985, c. F-27)</u> and the <u>Food and Drug Regulations (C.R.C., c. 870)</u>; and
  - b. comply with food packaging and labelling requirements specified by the <u>Food and Drugs Act</u> (R.S.C., 1985, c. F-27) and the <u>Food and Drug Regulations</u> (C.R.C., c. 870), the <u>Consumer Packaging and Labelling Act</u> (R.S.C., 1985, c. C-38), and the <u>Consumer Packaging and Labelling Regulations</u> (C.R.C., c. 417).
- 4. All dehydrated vegetables supplied shall:
  - a. be in full compliance with the requirements of the Processed Products Regulations (C.R.C., c. 291);
  - b. meet all the requirements as outlined in the <u>Codex Alimentarius General Principles of Food</u> Hygiene;
  - c. come from a facility that meets HACCP criteria as outlined in the Annex to the <u>Codex</u> <u>Alimentarius General Principles of Food Hygiene</u>;
  - d. meet the requirements of the <u>Codex Alimentarius Code of Hygienic Practice for Dehydrated Fruits and Vegetables (including Edible Fungi)</u>; and
  - e. be prepared from sound, clean, sound properly ripened vegetables that have been washed, sorted, trimmed, peeled, cored, stemmed, and cut into segments before drying.
- 5. All dehydrated vegetables supplied outside of Canada shall:
  - a. be in full compliance with the requirements of the <u>Food and Drugs Act (R.S.C., 1985, c. F-27)</u> and the Food and Drug Regulations (C.R.C., c. 870), or its equivalent in the country of origin;
  - b. have originated in a country that has a system substantially equivalent to those prescribed by the <u>Processed Products Regulations (C.R.C., c. 291)</u>;
  - c. meet all the requirements as outlined in the <u>Codex Alimentarius General Principles of Food Hygiene</u>; and

### A-85-269-002/FP-Z01

- d. come from a facility that meets HACCP criteria as outlined in the Annex to the <u>Codex</u> Alimentarius General Principles of Food Hygiene;
- e. meet the requirements of the <u>Codex Alimentarius Code of Hygienic Practice for Dehydrated Fruits and Vegetables (including Edible Fungi)</u>;
- f. meet all the requirements of applicable local food legislation whenever those requirements are stricter. All dehydrated vegetables shall be obtained by sources approved by the applicable local and international laws, regulations, procedures and requirements; and
- 6. be prepared from sound, clean, sound properly ripened vegetables that have been washed, sorted, trimmed, peeled, cored, stemmed, and cut into segments before drying.

# Applicable Regulations and Resources for Dehydrated Vegetables

Food and Drug Regulations (C.R.C., c. 870)

Food and Drugs Act (R.S.C., 1985, c. F-27)

Consumer Packaging and Labelling Act (R.S.C., 1985, c. C-38)

Consumer Packaging and Labelling Regulations (C.R.C., c. 417)

Codex Alimentarius - General Principles of Food Hygiene

<u>Codex Alimentarius – Code of Hygienic Practice for Dehydrated Fruits and Vegetables (including Edible Fungi)</u>

Processed Products Regulations (C.R.C., c. 291)