



UN RATIONS STANDARD

DATE: 31/08/2018

VEAL LOIN FROZEN

ED Nº: 02

CODE: UNSTD-COM 1231

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1. PRODUCT NAME

VEAL LOIN FROZEN

PRODUCT RISK

LOW MEDIUM HIGH

2. DESCRIPTION



Veal's (bovine not older than 9 months of age) meat cut prepared from the bone-in loin by the removal of all bones and cartilage. Loin consists of the *M. longissimus dorsi* and associated muscles. Fat thickness 3mm maximum.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Veal's loin

3.2. OTHER PERMITTED INGREDIENTS

None

4. MICROBIOLOGICAL CRITERIA

Food Safety Parameters

MAXIMUM LIMITS

Salmonella spp

Absent in 25 g.

Escherichia coli O157:H7/NM

Absent in 65 g.

Hygiene Parameters

MAXIMUM LIMITS

Staphylococcus aureus

n=5, c=2, m= 10^2 cfu/g, M= 10^3 cfu/g

Total coliforms

n=5, c=3, m= 5×10^3 cfu/g, M= 10^4 cfu/g

5. CHEMICAL CRITERIA

PARAMETER

LIMITS

pH

5.8 (± 0.2)

6. PHYSICAL CRITERIA

PARAMETER

LIMITS

Storage and Transportation

$\leq -18^\circ\text{C}$

Texture

Firm

Odour or flavour

Free of foreign odours.

Colour

Pinkish. Overall bright appearance

Foreign matter

Free from any visible foreign matter

Other physical criteria

Free from ice glaze.

Free from signs of thawing and refreezing

7. NUTRITION FACTS (Approximate values per 100 grams)



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NUTRIENTS

AMOUNT PER 100 g OF PRODUCT

Calories	163 Kcal
Proteins	18.9 g
Carbohydrates	0 g
Fats	9.14 g

8. PACKAGING

PARAMETER

LIMITS

Primary packaging	Vacuum packaged, food grade polyethylene or equivalent recyclable/biodegradable packing material that maintains the product's organoleptic qualities and sanitary integrity. Able to 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 2.5 Kg to 5 Kg.
Warranty at delivery location	4 months

9. LABELLING

- UNSTD- GEN-02 "UN Product labelling"

10. OTHER REQUIREMENTS

- CODEX CAC/RCP 58-2005: "Code of Hygienic practices for meat"
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"