	<b>UN RATIONS STANDARD</b>		DATE: 31/08/2018
	<b>PORK LUNCHEON MEAT CANNED</b>		ED Nº: 03
	<b>CODE: UNSTD-COM 1219</b>		Page: 1 of 2

## 1. PRODUCT NAME

PORK LUNCHEON MEAT CANNED

### PRODUCT RISK

LOW	MEDIUM	HIGH
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## 2. DESCRIPTION



Product made with lean comminuted pork meat to which binders and spices have been added, hermetically sealed in cans. Product must meet criteria for commercial sterility.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS ( recipe product)

INGREDIENT	PERCENTAGE	
Pork meat	>80%	> 65% lean pork meat/total
Edible fat		< 35% pork fat/total meat
Carbohydrate binders (Flour or starch from grain or potato) Protein binders (milk powder, caseinate, egg protein or vegetal protein) Salt, sugar, herbs and spices	<20%	

### 3.2. OTHER PERMITTED INGREDIENTS

#### INGREDIENT

For permitted additives: See Codex General Standard for Food Additives (GSFA) Database

## 4. MICROBIOLOGICAL CRITERIA

Food Safety Parameters	MAXIMUM LIMITS
<i>Clostridium botulinum</i>	Absent in 25 g.

## 5. CHEMICAL CRITERIA


QUALITY PARAMETER	LIMITS
Protein	≥ 11%

## 6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Storage and Transportation	Ambient
Texture	Firm.
Odour or flavour	Slightly spicy and salty.
Colour	From light brown to brown.
Foreign matter	Free from any foreign material including metal.

## 7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	307 Kcal

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Proteins	13 g
Carbohydrates	3 g
Fats	27 g

## 8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Can (food grade) hermetically sealed. Corrugated paper box or equivalent recyclable/biodegradable packing that protects the integrity of the primary packages, and withstands the rigor of transport and handling.
Secondary packaging	
Primary packaging Net weight	From 400 g to 800 g
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”
- CODEX STAN 89-1981: “Standard for Luncheon Meat”
- CODEX CAC/RCP 23-1993 (Rev. 2): “Recommended International Code of Hygienic Practice for Low- Acid and Acidified Low-Acid Canned Foods
- CAC/GL 87-2016: “Guidelines for the control of Non-typhoidal Salmonella spp. In Beef and Pork Meat”
- UNSTD-GEN-01: “Contaminant levels”
- UNSTD-GEN-03: “UN Inspection”
- UNSTD-GEN-04: “UN Certification”