

**UN RATIONS STANDARD**

DATE: 31/08/2018

PORK PEPPERONI FROZEN

ED N°: 03

CODE: UNSTD-COM 1222

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1. PRODUCT NAME

PORK PEPPERONI FROZEN

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION

Cured and air dried pork and beef meat sausage cased in natural tripe and seasoned with spices. Product similar to salami but with a higher level of piquancy or spiciness.

3. INGREDIENTS**3.1. ESSENTIAL INGREDIENTS (recipe product)**

INGREDIENT	PERCENTAGE	
Beef and pork meat	>80%	> 50% lean pork meat/total
Edible fat		< 50% pork fat/total meat
Carbohydrate binders (Flour or starch from grain or potato), Protein binders (Milk powder, caseinate, egg protein or vegetable protein), Salt, Sugars, 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>Salmonella spp</i>	Absent in 25 g.
<i>Listeria monocytogenes</i>	Absent in 25 g.
<i>Escherichia coli</i> (0157:H7/NM)	Absent in 25 g.
Hygiene Parameters	MAXIMUM LIMITS
<i>Escherichia coli</i>	n=5, c=1, m= 10 ² cfu/g , M=10 ³ cfu/g
<i>Staphylococcus aureus</i>	n=5, c=1, m= 10 ² cfu/g , M=10 ³ cfu/g

5. CHEMICAL CRITERIA

QUALITY PARAMETER	LIMITS
Protein	≥ 13%

6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Storage and Transportation	≤ - 18°C
Texture	Firm.



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Odour or flavour	Strongly spicy and salty
Colour	From reddish to brown.
Foreign matter	Free from any foreign material including metal.
Other physical criteria	Free from ice glaze. Free from signs of thawing and refreezing.

7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	403.20 Kcal
Proteins	14.4 g
Carbohydrates	0 g
Fats	38.4 g

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Vacuum packaged, metal clipped; 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 1 Kg to 2 Kg
Warranty at delivery location	4 months

9. LABELLING

- UNSTD-GEN- 02 "UN Product labelling"

10. OTHER REQUIREMENTS

- CODEX CAC/RCP 8 – 2008 (Rev. 3) : "Recommended International Code of Practice for the Processing and Handling of Quick Frozen Foods"
- 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"