



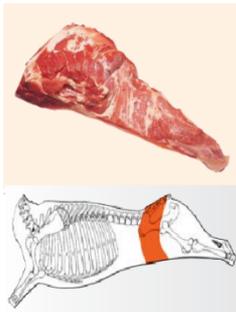
<b>UN RATIONS STANDARD</b>	DATE: 31/08/2018
<b>BEEF RUMP BONELESS FROZEN</b>	ED N°: 03
<b>CODE: UNSTD-COM 1116</b>	Page: 1 of 2

PRODUCT RISK		
LOW	MEDIUM	HIGH

**1. PRODUCT NAME**

BEEF RUMP BONELESS FROZEN

**2. DESCRIPTION**



Steer's or heifer's (young castrate or young female uncalved up to 24 months of age) meat cut prepared from the hindquarter by a cut commencing at the caudal tip of the *M. tensor fasciae latae* lying over of the knuckle and cutting along the natural seam to the base of the quadriceps group of muscles. A straight cut is made to a point cranial of the acetabulum to the ischiatic lymph node at the dorsal edge of the rump. The loin (cranial ends) is separated by a cut at the lumbo sacral junction in a straight line cranial to the tuber coxae to the ventral portion of the flank. Heavy connective tissue removed. Fat thickness is 3mm maximum. Product must be packed and deep frozen (internal product temperature maintained at -18°C or below at all times after freezing).

**3. INGREDIENTS**

**3.1. ESSENTIAL INGREDIENTS**

INGREDIENT
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Beef rump

**3.2. OTHER PERMITTED INGREDIENTS**

None

**4. MICROBIOLOGICAL CRITERIA**

Food Safety Parameters	MAXIMUM LIMITS
<i>Salmonella spp</i>	Absent in 25 g.
<i>Escherichia coli</i> O157:H7/NM	Absent in 65 g.

Hygiene Parameters	MAXIMUM LIMITS
<i>Staphylococcus aureus</i>	n=5, c=2, m= 10 <sup>2</sup> cfu/g., M=10 <sup>3</sup> cfu/g.
<i>Total coliforms</i>	n=5, c=3, m= 5x10 <sup>3</sup> cfu/g., M=10 <sup>4</sup> cfu/g.

**5. CHEMICAL CRITERIA**

QUALITY PARAMETER	LIMITS
N/A	

**6. PHYSICAL CRITERIA**

PARAMETER	LIMITS
Texture	Firm
Odour or flavour	Free of foreign odours.
Colour	Red. Overall bright appearance
Foreign matter	Free from any visible foreign matter
Other physical criteria	Free from ice glaze.
Storage and Transportation	Free from signs of thawing and refreezing ≤-18° C

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**PARAMETER****LIMITS****7. NUTRITION FACTS (Approximate values per 100 grams)****NUTRIENTS****AMOUNT PER 100 g OF PRODUCT**

Energy	145 Kcal
Proteins	21.65 g
Carbohydrates	0 g
Fats	6.5 g

**8. PACKAGING****PARAMETER****LIMITS**

Primary packaging	Vacuum packaged food grade polyethylene heat sealed or equivalent recyclable/biodegradable packing material that maintains product's organoleptic qualities and sanitary integrity. Able to withstand the rigors of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages, and withstands the rigors of transport and handling.
Primary packaging Net weight	From 5 Kg to 8 Kg.
Warranty at delivery location	4 months

**9. LABELLING**

- UNSTD-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-02: "UN Product labelling"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"