

	UN RATIONS STANDARD	DATE: 31/08/2018
	PORK BRATWURST FROZEN	ED N°: 04
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1. PRODUCT NAME

PORK BRATWURST FROZEN



PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION

Product made with lean comminuted pork meat to which binders and spices have been added, cased in edible natural tripe or collagen casing. Each sausage must be 125-150 g weight approximately.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS(recipe product)

INGREDIENT	PERCENTAGE
Pork, Salt, Water, Spices, , Binders, Sugar	
Pork meat	>80%

3.2. OTHER INGREDIENTS PERMITTED

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

4. MICROBIOLOGICAL CRITERIA

Food Safety Parameters	MAXIMUM LIMITS
<i>Salmonella</i> spp	Absent in 25 g.
<i>Listeria monocytogenes</i>	Absent in 25 g
<i>Escherichia coli</i> (O157:H7/NM)	Absent in 65 g.
Hygiene Parameters	MAXIMUM LIMITS
Total coliforms	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
Texture	Firm.
Odour or flavour	Slightly spicy and salty
Colour	From light brown to brown. Overall bright appearance.
Foreign matter	Free from any foreign material including metal
Other physical criteria	Free from ice glaze. Free from signs of thawing and refreezing.
Storage and Transportation	≤ - 18°C

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7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	248 Kcal
Proteins	15.6 g
Carbohydrates	0.9 g
Fats	20.2 g

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Vacuum packaged, food grade polyethylene or equivalent recyclable/biodegradable packing material that maintains 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"
- 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"