



UN RATIONS STANDARD

DATE: 31/08/2018

MUTTON FROZEN SIX WAY CUTS

ED N°: 03

CODE: UNSTD-COM 1200

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1. PRODUCT NAME

MUTTON FROZEN SIX WAY CUTS

PRODUCT RISK

LOW MEDIUM **HIGH**

2. DESCRIPTION



Whole mutton (female or castrated male ovine having more than one permanent incisor teeth). Six way cut. Head, diaphragm, channel fat, kidney and liver removed. Tenderloin retained. Neck string on. Fat trimmed 6 mm – 9 mm. Each cut individually sealed and weight calibrated.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Mutton

3.2. OTHER PERMITTED INGREDIENTS

None

4. MICROBIOLOGICAL CRITERIA

Food Safety Parameters

MAXIMUM LIMITS

Salmonella spp

Absent in 25 g.

Listeria monocytogenes

Absent in 25 g.

Hygiene Parameters

MAXIMUM LIMITS

Total coliforms

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

Staphylococcus aureus

n=5, c=1, m= 10^2 cfu/g., M= 10^3 cfu/g.

5. CHEMICAL CRITERIA

QUALITY PARAMETER

LIMITS

N/A

6. PHYSICAL CRITERIA

PARAMETER

LIMITS

Texture

Firm.

Odour or flavour

Fresh. Free of foreign odours and flavours

Colour

Overall bright appearance.

Foreign matter

Free from any foreign material.



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PARAMETER

LIMITS

Other physical criteria	Free from ice glaze. Free from signs of thawing and refreezing
Storage and Transportation	≤ -18°C

7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS

AMOUNT PER 100 g OF PRODUCT

Energy	137.8 Kcal
Proteins	19.2 g
Carbohydrates	0.4 g
Fats	6.6 g

8. PACKAGING

PARAMETER

LIMITS

Primary packaging	Food grade polyethylene heat sealed 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 18 Kg to 25Kg.
Warranty at delivery location	4 months

9. LABELLING

See 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"