

| | | | |
|--|---------------------------------|--|------------------|
|  | UN RATIONS STANDARD | | DATE: 31/08/2018 |
| | PORK LEG BONELESS FROZEN | | ED Nº: 04 |
| | CODE: UNSTD-COM 1216 | | Page: 1 of 2 |

1. PRODUCT NAME

PORK LEG BONELESS FROZEN

PRODUCT RISK

| | | |
|-----|--------|------|
| LOW | MEDIUM | HIGH |
|-----|--------|------|

2. DESCRIPTION



Boneless and skinless leg of hog, barrow or gilt, 80%-90% lean meat. Individually wrapped. Leg long cut (boneless) is separated from the split carcass by a straight cut approximately perpendicular to a line parallel to the vertebral column between the 6th and 7th lumbar vertebrae and passing through a point immediately anterior to the hip bone (Ilium) and related cartilage. All bones and cartilage shall be removed. The flank and associated flank fat are removed. Skin shall be removed.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Boneless pork leg

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.

Escherichia coli (O157:H7/NM)

Absent in 65 g.

Hygiene Parameters

MAXIMUM LIMITS

Total plate count

$<10^4$ cfu/g

Total coliforms

$n=5, c=3, m= 5 \times 10^3$ cfu/g, $M=10^4$ cfu/g

5. CHEMICAL CRITERIA

QUALITY PARAMETER

LIMITS

pH

6 ($\pm 0,2$)

6. PHYSICAL CRITERIA

PARAMETER

LIMITS

Storage and Transportation

$\leq - 18^\circ\text{C}$

Texture

It shall be of good conformation. The flesh shall be firm.

Free of protruding or broken bones

Odour or flavour

Free for foreign odours.

| | | |
|--|---------------------------------|-------------------------|
|  | UN RATIONS STANDARD | DATE: 31/08/2018 |
| | PORK LEG BONELESS FROZEN | ED Nº: 04 |
| | CODE: UNSTD-COM 1216 | Page: 2 of 2 |

| PARAMETER | LIMITS |
|-------------------------|--|
| Colour | Pinkish (not pale) or red. Overall bright appearance. Free of freezer burn. |
| Foreign matter | Free of obtrusive bloodstains Free from any visible foreign matter or blood clots or bone dust. |
| 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 | 116 Kcal |
| Proteins | 23.3 g |
| Carbohydrates | 0 g |
| Fats | 2.4 g |

8. PACKAGING

| PARAMETER | LIMITS |
|-------------------------------|---|
| Primary packaging | Vacuum packaged, food grade polyethylene or equivalent recycled/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 4 Kg to 8 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"