

	UN RATIONS STANDARD	DATE: 31/08/2018
	BEEF SAUSAGES FROZEN	ED Nº: 03
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1. PRODUCT NAME

BEEF SAUSAGES FROZEN

PRODUCT RISK

LOW	MEDIUM	HIGH
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2. DESCRIPTION



Meat product made of comminute edible beef meat and edible fat (**no pork or other meats are permitted**), seasoned with spices, and cased in synthetic tripe. Each sausage must be from 65 to 75 g each +/- 5% weight variation. Product must be deep frozen (internal product temperature maintained at -18°C or below at all times after freezing).

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS (recipe product)

INGREDIENT	PERCENTAGE	
Beef meat	≥ 80%	≥ 75%
Edible fat		≤ 25%
Carbohydrate binders (Flour or starch from grain or potato)	<5%	
Protein binders (Milk powder, caseinate, egg protein or vegetal protein)		
Salt	< 3%	
Sodium or potassium nitrite	≤ 200 mg/kg total nitrite (expressed as sodium nitrite)	

3.2. OTHER PERMITTED INGREDIENTS

INGREDIENT

For other 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.
Hygiene Parameters	MAXIMUM LIMITS
<i>Escherichia coli</i>	n=5, c=2, m= 5x10 ¹ cfu/g., M=5x10 ² 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	≥ 14%

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6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Texture	Firm.
Odour or flavour	Slightly spicy and salty
Colour	From pinkish to brown.
Foreign matter	Free from any foreign material (The product must be subject to metal particle detection)
Other physical criteria	Free from ice glaze.
Storage and Transportation	Free from signs of thawing and refreezing. ≤-18°C

7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	257 Kcal
Proteins	14 g
Carbohydrates	7.5 g
Fats	19 g

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Cased pieces in synthetic tripe and the items should be vacuum packed in 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 800 g to 2 kg.
Warranty at delivery location	4 months

9. LABELLING

- UNSTD-GEN-02: "UN Product labelling"

10. OTHER REQUIREMENTS

- CODEX CAC/RCP 58-2005: "Code of Hygienic practices for meat"
- CAC/GL 14-1991 Guide for the Microbiological Quality of Spices and Herbs used in Processed Meat and Poultry Products.
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"

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- UNSTD-GEN-04: “UN Certification”