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|--------------------------------------|------------------------|
| <b>UN RATIONS STANDARD</b>           | DATE: 31/08/2018       |
| <b>CHICKEN SAUSAGES FROZEN HALAL</b> | ED N <sup>o</sup> : 01 |
| <b>CODE: UNSTD-COM 6127</b>          | Page: 1 of 2           |

**1. PRODUCT NAME**

CHICKEN SAUSAGES FROZEN - HALAL

| PRODUCT RISK |        |      |
|--------------|--------|------|
| LOW          | MEDIUM | HIGH |

**2. DESCRIPTION**



Product made of a mixture of chicken meat and edible fat (vegetable and/or poultry) that have been comminuted to which binders and spices have been added, cured and cased in synthetic tripe and/or edible casing. Product has undergone heat treatment. Each sausage must be approximately 75 g +/- 5% weight variation. **No pork and beef ingredients are permitted.**

**3. INGREDIENTS**

**3.1. ESSENTIAL INGREDIENTS**

| INGREDIENT   | PERCENTAGE  |   |
|--|---|---|
| Chicken meat   | > 80%   | > 75% chicken meat/total meat<br>< 25% fat/total meat |
| Carbohydrate binders (Flour or starch from grain or potato)              | 10-15%  |   |
| Protein binders (Milk powder, caseinate, egg protein or vegetal protein) |   |   |
| Salt   | < 3%  |   |
| Sodium or potassium nitrite, herbs, spices                               | 200 mg/kg total nitrite expressed as sodium nitrite |   |
| Potable water, sugar, spices.  | < 2%  |   |

**3.2 OTHER PERMITTED INGREDIENTS**

**INGREDIENT**

For permitted additives: Codex General Standard for Food Additives (GSFA) Database  
 Non-permitted fats: Pork, and Beef.

**4. MICROBIOLOGICAL CRITERIA**

| Food Safety Parameters               | MAXIMUM LIMITS  |
|--------------------------------------|---|
| <i>Salmonella spp</i>                | Absent in 25 g.   |
| <i>Listeria monocytogenes</i>        | Absent in 25 g.   |
| <i>Sulphite-reducing Clostridium</i> | Absent in 25 g.   |
| Hygiene Parameters                   | MAXIMUM LIMITS  |
| Total coliforms                      | n=5, c=3, m= 5x10 <sup>3</sup> cfu/g., M=10 <sup>4</sup> cfu/g. |
| <i>Staphylococcus aureus</i>         | n=5, c=0, m= 10 <sup>2</sup> cfu/g, M=10 <sup>3</sup> cfu/g.    |

**5. CHEMICAL CRITERIA**

| QUALITY PARAMETER | LIMITS |
|-------------------|--------|
|-------------------|--------|



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Protein  $\geq 13\%$

### 6. PHYSICAL CRITERIA

| PARAMETER               | LIMITS   |
|-------------------------|--|
| Texture                 | Firm.  |
| Odour or flavour        | Slightly smoked.   |
| Colour                  | From light brown to brown.<br>Overall bright appearance.                                 |
| Foreign matter          | Free from any foreign material (The product must be subject to metal particle detection) |
| Other physical criteria | Free from ice glaze.<br>Free from signs of thawing and refreezing                        |

Storage and Transportation  $\leq -18^{\circ}\text{C}$

### 7. NUTRITION FACTS (Approximate values per 100 grams)

| NUTRITION FACT | AMOUNT PER 100 g OF PRODUCT |
|----------------|-----------------------------|
| Energy         | 223 Kcal                    |
| Proteins       | 15.51 g                     |
| Carbohydrates  | 2.74 g                      |
| Fats           | 16.19 g                     |

### 8. PACKAGING

| PARAMETER                     | LIMITS   |
|-------------------------------|--|
| Primary packaging             | Vacuum packaged, food grade polyethylene or equivalent recyclable/biodegradable packing material that maintains the product's organoleptic qualities and sanitary integrity which is recyclable and/or biodegradable. 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 750g to 1.5kg.  |
| 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"
- UNSTD-GEN-04: "UN Certification"
- CODEX CAC/GL 24 -1997: General Guidelines for use of the term "Halal".