



UN RATIONS STANDARD

DATE: 31/08/2018

PORK HAM CANNED

ED Nº: 02

CODE: UNSTD-COM 1214

Page: 1 of 2

1. PRODUCT NAME

PORK HAM CANNED

PRODUCT RISK

LOW	MEDIUM	HIGH
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2. DESCRIPTION



Thigh of the hind leg of pig that has been cured and heat treated after removing the skin and fat, bones, detached cartilages, tendons and ligaments. Curing process has been done by injecting in brine. Product is hermetically sealed and must meet requirements for commercial sterility.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT	PERCENTAGE
Lean Ham	80%-85%
Salt	< 3%
Sodium or potassium nitrite	≤ 200 mg/kg total nitrite (expressed as sodium nitrite)
Potable water	

3.2. OTHER PERMITTED INGREDIENTS

INGREDIENT
Sugars
Spices
Food grade gelatine
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 25 g.
<i>Clostridium botulinum</i>	Absent in 25 g.

5. CHEMICAL CRITERIA

QUALITY PARAMETER	LIMITS
Nitrites and nitrates (expressed as sodium nitrite)	≤ 200 mg/kg
Meat Protein	≥ 18% /17,5% (if gelatin added)
Meat Protein (fat free)	≥ 16,5% / 16% (if gelatin added)

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Page: 2 of 2

6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Texture	Firm.
Odour or flavour	Fresh. Free from foreign odours and flavours
Colour	Pinkish, not pale.
Foreign matter	Free from any foreign material.
Storage and Transportation	Ambient

7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	120 Kcal
Proteins	18.4 g
Carbohydrates	0 g
Fats	5.1 g

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Can (Food Grade)
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 250 g to 1 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”
- CODEX STAN 96-1981 – Standard for cooked cured Ham
- 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-04: “UN Certification”