



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

BEEF GROUND FROZEN

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Ground beef meat from forequarter trimmings and boneless chucks/ with a mincing range from 6 to 8 mm (85% lean). Product must be vacuum packed and deep frozen (internal product temperature maintained at -18°C or below at all times after freezing).

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Ground beef from trimmings and whole boneless chucks of forequarter.

3.2. OTHER PERMITTED INGREDIENTS

None

4. MICROBIOLOGICAL CRITERIA

Food Safety Parameters

MAXIMUM LIMITS

Salmonella spp

Absent in 25 g.

Escherichia coli O157:H7/NM

Absent in 65 g.

Hygiene Parameters

MAXIMUM LIMITS

Staphylococcus aureus

n=5, c=2, m= 10² cfu/g.,M=10³cfu/g.

Total coliforms

n=5, c=3, m= 5x10³cfu/g.,M=10⁴cfu/g.

5. CHEMICAL CRITERIA

QUALITY PARAMETER

LIMITS

Fat content

Up to 15%

6. PHYSICAL CRITERIA

PARAMETER

LIMITS

Storage and storage temperature

≤ -18°C

Odour or flavour

Free of foreign odours.

Colour

Red. Overall bright appearance

Foreign matter

Free from any visible foreign matter

Other physical criteria

Free from ice glaze.

Free from signs of thawing and refreezing



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7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	215Kcal
Proteins	18.95 g
Carbohydrates	0 g
Fats	15.0 g

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Vacuum packaged food grade biodegradable 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 the integrity of the primary packages, and withstands the rigors of transport and handling.
Primary packaging net weight	From 1 kg to 2.5 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"
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"