



# UN RATIONS STANDARD

DATE: 31/08/2018

## PORK MORTADELLA

ED Nº: 03

CODE: UNSTD-COM 1220

Page: 1 of 2

### 1. PRODUCT NAME

PORK MORTADELLA

#### PRODUCT RISK

LOW	<b>MEDIUM</b>	HIGH
-----	---------------	------

### 2. DESCRIPTION



Meat product made of finely hashed/ground heat-cured pork sausage which incorporates at least 15% small cubes of pork lard (principally the hard fat from the neck of the pig). Product has suffered a heat treatment.

### 3. INGREDIENTS

#### 3.1. ESSENTIAL INGREDIENTS (recipe product)

INGREDIENT	PERCENTAGE
Pork meat	> 65% lean pork meat/total
Pork neck fat	>80% < 35% pork fat/total meat
Carbohydrate binders (Flour or starch from grain or potato) Protein binders (milk powder, caseinate, egg protein or vegetal protein) Salt, Sugars, Herbs and Spices	<20%

#### 3.2. OTHER PERMITTED INGREDIENTS

##### INGREDIENT

For permitted additives: Codex additives database

### 4. MICROBIOLOGICAL CRITERIA

Food Safety Parameters	MAXIMUM LIMITS
Salmonella spp.	Absent in 25 g.
<i>Listeria monocytogenes</i>	Absent in 25 g.
<i>Escherichia coli</i> (O157:H7/NM)	Absent in 25 g.
Hygiene Parameters	MAXIMUM LIMITS
<i>Escherichia coli</i>	n=5, c=1, m= 10 <sup>2</sup> cfu/g,M=10 <sup>3</sup> cfu/g
<i>Staphylococcus aureus</i>	n=5, c=1, m= 10 <sup>2</sup> cfu/g,M=10 <sup>3</sup> cfu/g

### 5. CHEMICAL CRITERIA

QUALITY PARAMETER	LIMITS
Protein	≥ 11%

### 6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Storage and Transportation	2°C – 6°C



## UN RATIONS STANDARD

DATE: 31/08/2018

### PORK MORTADELLA

ED Nº: 03

CODE: UNSTD-COM 1220

Page: 2 of 2

Texture	Firm.
Odour or flavour	Slightly spicy and salty.
Colour	From pink to brown.
Foreign matter	Free from any foreign material including metal.

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

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	311 Kcal
Proteins	16.37 g
Carbohydrates	3.05 g
Fats	25.4 g

#### 8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Each piece is cased in synthetic tripe, metal clipped and vacuum packaged in food grade polyethylene or equivalent recyclable/biodegradable heat sealed packing material that maintains the 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 1 Kg 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 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"