



UN RATIONS STANDARD

DATE: 31/08/2018

GOAT WHOLE FROZEN HALAL

ED Nº: 01

CODE: UNSTD-COM 6189

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1. PRODUCT NAME

GOAT WHOLE FROZEN - HALAL

PRODUCT RISK

LOW MEDIUM HIGH

2. DESCRIPTION



Whole wether (Capra), a young castrated male having one but not more than two permanent incisors teeth. Weight between 15kg-19kg. Whole Goat with head, neck and giblets, diaphragm, channel fat, kidney and liver removed. Tenderloin retained. Fat trimmed 6 mm - 9 mm.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Whole Goat

3.2. OTHER PERMITTED INGREDIENTS

None

4. MICROBIOLOGICAL CRITERIA

Food Safety Parameters

MAXIMUM LIMITS

Salmonella spp.

Absent in 25 g.

Listeria monocytogenes

Absent in 25 g.

Hygiene Parameters

MAXIMUM LIMITS

Total coliforms

n=5, c=3, m= 5×10^3 cfu/g., M= 10^4 cfu/g.

Staphylococcus aureus

n=5, c=1, m= 10^2 cfu/g., M= 10^3 cfu/g.

5. CHEMICAL CRITERIA

QUALITY PARAMETER

LIMITS

PH

5.6 – 5.8

6. PHYSICAL CRITERIA

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PARAMETER	LIMITS
Texture	Firm.
Odour or flavour	Fresh. Free of foreign odours and flavours
Colour	Overall bright appearance.
Foreign matter	Free from any foreign material.
Other physical criteria	Free from ice glaze. Free from signs of thawing and refreezing
Storage and Transportation	≤ - 18°C

7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRITION FACT	AMOUNT PER 100 g OF PRODUCT
Energy	113 Kcal
Proteins	19.3 g
Carbohydrates	0 g
Fats	4 g

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade polyethylene heat sealed or equivalent recyclable/biodegradable packing material that maintains product's organoleptic qualities and sanitary integrity. Able to withstand the rigor of transport and handling.
Secondary packaging	Poly lined hessian bags
Primary packaging Net weight	From 15 kg to 19 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"
- CODEX CAC/GL 24 -1997: General Guidelines for use of the term "Halal".