



UN RATIONS STANDARD

DATE: 31/08/2018

PORK LOIN BONE-IN FROZEN

ED Nº: 04

CODE: UNSTD-COM 1217

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1. PRODUCT NAME

PORK LOIN BONE-IN FROZEN

PRODUCT RISK

LOW MEDIUM HIGH

2. DESCRIPTION



Loin of hog, barrow or gilt with 50%-55% lean meat. Individually wrapped. Loin – long is the remaining dorsal portion of the carcass side after the removal of the leg shot cut and shoulder picnic and belly. Lumbar fat shall be trimmed to practically free. Diaphragm removed. Chine bone and tenderloin retained.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Whole Pork Loin

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.

E. coli O157: H7

Absent in 65g

Hygiene Parameters

MAXIMUM LIMITS

Total plate count

$<10^4$ cfu/g

Total coliforms

$n=5, c=3, m=5 \times 10^3$ cfu/g, $M=10^4$ cfu/g

5. CHEMICAL CRITERIA

QUALITY PARAMETER

LIMITS

pH

6 (± 0.2)

6. PHYSICAL CRITERIA

PARAMETER

LIMITS

Storage and Transportation

$\leq -18^\circ\text{C}$

Texture

They shall be of good conformation. The flesh shall be firm and dry

Free of protruding or broken bones

Odour or flavour

Free for foreign odours.

Colour

Pink (not pale) to red. Overall bright appearance

Free of freezer burn.

Free of obtrusive bloodstains



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PARAMETER

LIMITS

Foreign matter

Free from any visible foreign matter or blood clots or bone dust.

Other physical criteria

Free from ice glaze.

Free from signs of thawing and refreezing.

7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS

AMOUNT PER 100 g OF PRODUCT

Energy

104 Kcal

Proteins

20 g

Carbohydrates

0 g

Fats

2.65 g

8. PACKAGING

PARAMETER

LIMITS

Primary packaging

Individually wrapped, food grade polyethylene heat sealed or equivalent recycled/biodegradable 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 3 kg to 6 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"
- 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"