



UN RATIONS STANDARD

DATE: 31/08/2018

PORK NECK WHOLE FROZEN

ED N°: 04

CODE: UNSTD-COM 1221

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1. PRODUCT NAME

PORK NECK WHOLE FROZEN

PRODUCT RISK

LOW MEDIUM HIGH

2. DESCRIPTION



Whole neck of hog, boneless, barrow or gilt with 80%-85% lean meat. Individually wrapped. Cut prepared from upper half shoulder, thoracic, cervical vertebrae and the lower half shoulder. All skin is removed.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Pork Neck

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 plate count

< 10⁴ cfu/g.

Total coliforms

n=5, c=3, m= 5x10³ cfu/g., M=10⁴ cfu/g

5. CHEMICAL CRITERIA

QUALITY PARAMETER

LIMITS

pH

6 (±0.2)

6. PHYSICAL CRITERIA

PARAMETER

LIMITS

Storage and Transportation

≤ - 18°C

Texture

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

Odour or flavour

Free from foreign odours.

Colour

Pinkish (not pale) to red. Overall bright appearance

Free of freezer burn.

Free of obtrusive bloodstains

Foreign matter

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

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PARAMETER**LIMITS**

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

237 Kcal

Proteins

18.9 g

Carbohydrates

0 g

Fats

18 g

8. PACKAGING**PARAMETER****LIMITS**

Primary packaging

Vacuum packaged food grade polyethylene heat sealed or equivalent recyclable/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 2.5 Kg to 5 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"