



<b>UN RATIONS STANDARD</b>	DATE: 31/08/2018
<b>VEAL LOIN FROZEN</b>	ED Nº: 02
<b>CODE: UNSTD-COM 1231</b>	Page: 1 of 2

**1. PRODUCT NAME**

VEAL LOIN FROZEN

PRODUCT RISK		
LOW	MEDIUM	HIGH

**2. DESCRIPTION**



Veal's (bovine not older than 9 months of age) meat cut prepared from the bone-in loin by the removal of all bones and cartilage. Loin consists of the *M. longissimus dorsi* and associated muscles. Fat thickness 3mm maximum.

**3. INGREDIENTS**

**3.1. ESSENTIAL INGREDIENTS**

INGREDIENT
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Veal's loin

**3.2. OTHER PERMITTED INGREDIENTS**

None

**4. MICROBIOLOGICAL CRITERIA**

Food Safety Parameters	MAXIMUM LIMITS
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*Salmonella spp* Absent in 25 g.

*Escherichia coli* O157:H7/NM Absent in 65 g.

Hygiene Parameters	MAXIMUM LIMITS
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*Staphylococcus aureus* n=5, c=2, m= 10<sup>2</sup> cfu/g, M=10<sup>3</sup> cfu/g

Total coliforms n=5, c=3, m= 5x10<sup>3</sup> cfu/g, M=10<sup>4</sup> cfu/g

**5. CHEMICAL CRITERIA**

PARAMETER	LIMITS
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pH 5.8 (±0.2)

**6. PHYSICAL CRITERIA**

PARAMETER	LIMITS
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Storage and Transportation ≤ -18°C

Texture Firm

Odour or flavour Free of foreign odours.

Colour Pinkish. 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

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



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NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Calories	163 Kcal
Proteins	18.9 g
Carbohydrates	0 g
Fats	9.14 g

#### 8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Vacuum packaged, food grade polyethylene 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"
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"