



UN RATIONS STANDARD

DATE: 31/08/2018

PORK BACON GAMMON STEAK BONELESS EXTRA LEAN

ED N°: 04

CODE: UNSTD-COM 1210

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1. PRODUCT NAME

PORK BACON GAMMON STEAK BONELESS EXTRA LEAN

PRODUCT RISK

LOW MEDIUM HIGH

2. DESCRIPTION



Uncooked extra lean bacon cut of meat coming from the hind leg of the pig; cured in brine under refrigeration for 3 or 4 days. Product must be presented as gammon steaks.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Bacon, water, salt

3.2. OTHER INGREDIENTS PERMITTED

INGREDIENT

For other permitted additives see Codex General Standard for Food Additives (GSFA) Database)

4. MICROBIOLOGICAL CRITERIA

Food Safety Parameters

MAXIMUM LIMITS

Salmonella spp Absent in 25 g.

Listeria monocytogenes Absent in 25 g.

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

Hygiene Parameters

MAXIMUM LIMITS

Escherichia coli n=5, c=2, m= 10² cfu/g, M=5x10²cfu/g

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

5. CHEMICAL CRITERIA

QUALITY PARAMETER

LIMITS

Fat content ≤ 10%

6. PHYSICAL CRITERIA

PARAMETER

LIMITS

Storage and Transportation ≤ - 18°C

Texture Firm.

Odour or flavour Free of foreign odours

Colour Dark red or brown almost without fat veins

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)

NUTRIENTS

AMOUNT PER 100 g OF PRODUCT



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Energy	174 Kcal
Proteins	21.1g
Carbohydrates	0.5 g
Fats	10g

8. PACKAGING

PARAMETER

LIMITS

Primary packaging	Vacuum packaged, food grade polyethylene 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	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"