



# UN RATIONS STANDARD

DATE: 31/08/2018

## BEEF STEWING BONELESS FROZEN HALAL

ED Nº: 01

CODE: UNSTD-COM 6123

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### PRODUCT RISK

LOW

MEDIUM

HIGH

### 1. PRODUCT NAME

BEEF STEWING BONELESS FROZEN - HALAL

### 2. DESCRIPTION



Steer's or heifer's (young castrate or young female uncalfed up to 24 months of age) meat cut prepared from the muscles of the fore and hind legs, namely the extensor and flexor group of muscles, In addition, the shin-shank includes the *M. gastrocnemius* (heel muscle only from the silverside). Forequarters and hindquarters. Connective tissue and skin removed sinews/tendons removed. Fat thickness 3mm maximum. It must be cubes pieces 2 to 2.5 cm each. Product must be vacuum packed and deep frozen (internal product temperature maintained at -18°C or below at all times after freezing).

### 3. INGREDIENTS

#### 3.1. ESSENTIAL INGREDIENTS

##### INGREDIENT

Forequarter / Hindquarter Beef cut from Shin-shank

#### 3.2. OTHER PERMITTED INGREDIENTS

None

### 4. MICROBIOLOGICAL CRITERIA

Food Safety Parameters	MAXIMUM LIMITS
<i>Salmonella spp</i>	Absent in 25 g.
<i>Escherichia coli</i> O157:H7/NM	Absent in 65 g.
Hygiene Parameters	MAXIMUM LIMITS
<i>Staphylococcus aureus</i>	n=5, c=2, m= 10 <sup>2</sup> cfu/g., M=10 <sup>3</sup> cfu/g.
<i>Total coliforms</i>	n=5, c=3, m= 5x10 <sup>3</sup> cfu/g., M=10 <sup>4</sup> cfu/g.

### 5. CHEMICAL CRITERIA

QUALITY PARAMETER	LIMITS
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### 6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Texture	Firm
Odour or flavour	Free of foreign odours.
Colour	Red. 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
Storage and Transportation	≤-18°C



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

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	221.5 Kcal
Proteins	18.9 g
Carbohydrates	0 g
Fats	15.6 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 1 Kg to 2.5 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".