



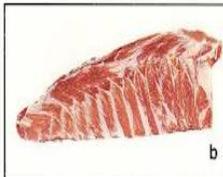
UN RATIONS STANDARD	DATE: 31/08/2018
PORK SPARE RIBS FROZEN	ED Nº: 03
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1. PRODUCT NAME

PORK SPARE RIBS FROZEN

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Belly ribs of hog, barrow or gilt with 45%-55% lean meat. Belly ribs are prepared from a belly bone-in by removal of the ribs, costal cartilages and intercostal muscles and shall contain of at least eight ribs. Diaphragm and Sternum bone removed.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Pork spare ribs

3.2. OTHER PERMITTED INGREDIENTS

None

4. MICROBIOLOGICAL CRITERIA

Food Safety Parameters	MAXIMUM LIMITS
<i>Salmonella spp</i>	Absent in 25 g.
<i>E. coli</i> O157:H7	Absent in 25 g.
<i>Listeria monocytogenes</i>	Absent in 25 g.

Hygiene Parameters	MAXIMUM LIMITS
Total plate count	<10 ⁴ cfu/g
Total coliforms	n=5, c=3, m= 5x10 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	≤ - 18°C
Texture	They shall be of good conformation. The flesh shall be firm and dry.
Odour or flavour	Free of protruding or broken bones Free for foreign odours.
Colour	Pink (not pale) to red. Overall bright appearance Free of freezer burn.
Foreign matter	Free of obtrusive bloodstains 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	252 Kcal
Proteins	18.0 g
Carbohydrates	0 g
Fats	20 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 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"