



# UN RATIONS STANDARD

DATE: 31/08/2018

## BEEF LIVER FROZEN HALAL

ED N°: 01

CODE: UNSTD-COM 6113

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### 1. PRODUCT NAME

BEEF LIVER FROZEN -HALAL

#### PRODUCT RISK

LOW MEDIUM **HIGH**

### 2. DESCRIPTION



Beef, ox or calf liver, the entire organ including the Spiegel lobe and the capsule. Lymph nodes, vena cava and ligament removed. Skin is retained. Product must be packaged and deep frozen (internal product temperature maintained at -18°C or below at all times after freezing).

### 3. INGREDIENTS

#### 3.1. ESSENTIAL INGREDIENTS

##### INGREDIENTS

Ox, beef or calf Liver

#### 3.2. OTHER PERMITTED INGREDIENTS

None

### 4. MICROBIOLOGICAL CRITERIA

Food Safety Parameters	MAXIMUM LIMITS
<i>Salmonella spp</i>	Absent in 25 g.
<i>Listeria monocytogenes</i>	Absent in 25 g.

### 5. CHEMICAL CRITERIA

QUALITY PARAMETER	LIMITS
N/A	

### 6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Texture	Firm.
Odour or flavour	Fresh. Free of foreign odours
Colour	Bright natural colour.
Foreign matter	Free from any foreign material
Other physical criteria	Free from ice glaze. Free from signs of thawing and refreezing.
Storage and Temperature	≤ -18°C

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

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	135 Kcal



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Proteins	20.4 g
Carbohydrates	3.9 g
Fats	3.6 g

#### 8. PACKAGING

##### PARAMETER

##### LIMITS

Primary packaging	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 labeling"

#### 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"
- CODEX CAC/GL 24 -1997: General Guidelines for use of the term "Halal".