



UN RATIONS STANDARD

DATE: 31/08/2018

BEEF STEW CANNED

ED N°: 04

CODE: UNSTD-COM 1122

Page: 1 of 2

1. PRODUCT NAME

BEEF STEW CANNED

PRODUCT RISK

LOW	MEDIUM	HIGH
-----	--------	------

2. DESCRIPTION



Ready-to-eat product with lean beef chunks, potatoes and carrots in brown sauce (tomato paste, herbs, salt, spices, potato starch, vegetable oil, beef stock). The product must meet criteria for commercial sterility.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS (recipe product)

INGREDIENTS	PERCENTAGE
Lean beef chunks	60%
Potatoes	25%
Carrots	
Brown sauce	15%

3.2. OTHER PERMITTED INGREDIENTS

INGREDIENT

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

4. MICROBIOLOGICAL CRITERIA

Food Safety Parameters	MAXIMUM LIMITS
<i>Salmonella spp</i>	Absent in 25 g.
<i>Listeria monocytogenes</i>	Absent in 25 g.
<i>Clostridium botulinum</i>	Absent in 25 g.
<i>Clostridium perfringens</i>	Absent in 25 g.
Hygiene Parameters	MAXIMUM LIMITS
<i>Enterobacteriaceae</i> (after a 30°C pre incubation for 14 days)	n=5, c=2, m= 0 cfu/g. ,M=5 cfu/g.

5. CHEMICAL CRITERIA

QUALITY PARAMETER	LIMITS
N/A	

6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Odour or flavour	Free from foreign odours
Colour	Dark brown due to the brown sauce.
Foreign matter	Free from any foreign material
Storage and Transportation	Ambient



UN RATIONS STANDARD

DATE: 31/08/2018

BEEF STEW CANNED

ED N°: 04

CODE: UNSTD-COM 1122

Page: 2 of 2

7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	95 Kcal
Proteins	4.9 g
Carbohydrates	6.8 g
Fats	5.4 g

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Can (food grade).
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages, and withstands the rigors of transport and handling.
Primary packaging net weight	From 350g to 600g
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"
- CODEX CAC/RCP 23-1993 (Rev. 2): "Recommended International code of hygienic practice for low-acid and acidified low-acid canned food"
- CODEX CAC/CRP 60-2005: Code of Practice for Prevention and Reduction of Inorganic Tin Contamination in canned foods
- CAC/GL 14-1991 Guide for the Microbiological Quality of Spices and Herbs used in Processed Meat and Poultry Products.
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"