



UN RATIONS STANDARD

DATE: 31/08/2018

PORK BACON STREAKY SMOKED FROZEN

ED N°: 04

CODE: UNSTD-COM 1211

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1. PRODUCT NAME

PORK BACON STREAKY SMOKED FROZEN

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Whole piece of cured and smoked bacon coming from the pork belly. Product is cured through a process of either injecting with or soaking in brine or using plain salt. Piece size must be a maximum of 35 cm long and 3-4 cm wide.

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 25g.

Hygiene Parameters

MAXIMUM LIMITS

Escherichia coli

n=5, c=2, m= 10^2 cfu/g, M= 5×10^2 cfu/g

Total coliforms

n=5, c=3, m= 5×10^3 cfu/g, M= 10^4 cfu/g

5. CHEMICAL CRITERIA

QUALITY PARAMETER

LIMITS

Total nitrites and nitrates

125 ppm

Fat content

≤30%

6. PHYSICAL CRITERIA

PARAMETER

LIMITS

Texture

Firm.

Odour or flavour

Smoke.

Colour

Dark red or brown with long white veins.

Foreign matter

Free from any visible foreign matter.

Free from ice glaze.

Other physical criteria

Free from signs of thawing and refreezing.

Storage and Transportation

≤- 18°C



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7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRITION FACT	AMOUNT PER 100 g OF PRODUCT
Energy	317 Kcal
Proteins	14.1g
Carbohydrates	0 g
Fats	29 g

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 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"
- 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"