



UN RATIONS STANDARD

DATE: 31/08/2018

TURKEY WHOLE FROZEN

ED Nº: 02

CODE: UNSTD-COM 1230

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1. PRODUCT NAME

TURKEY WHOLE FROZEN (Grade A)

PRODUCT RISK

LOW MEDIUM HIGH

2. DESCRIPTION



Whole young tom turkeys (less than eight months of age) skin and bones on, with giblets. A “whole bird with giblets” consists of an intact carcass with all parts, including the breast, thighs, drumsticks, wings, back, and abdominal fat. The head, feet and tail are removed. The giblets must be wrapped and packed in polyethylene bag.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Whole Turkey

3.2. OTHER PERMITTED INGREDIENTS

None

4. MICROBIOLOGICAL CRITERIA

Food Safety Parameters

MAXIMUM LIMITS

Salmonella spp Absent in 25 g.

Listeria monocytogenes Absent in 25 g.

Sulphite-reducing Clostridium Absent in 25 g.

Hygiene Parameters

MAXIMUM LIMITS

Total plate count $<10^4$ cfu/g.

Total coliforms $n=5, c=3, m=5 \times 10^3$ cfu/g, $M=10^4$ cfu/g.

5. CHEMICAL CRITERIA

QUALITY PARAMETER

LIMITS

Limit of fluid lost from thawed poultry $< 6\%$

6. PHYSICAL CRITERIA

PARAMETER

LIMITS

Texture Shall be of good conformation. The flesh shall be plump

Odour or flavour Free of foreign odours.

Colour Overall bright appearance
Free of freezer burnt, except those that are incidental, small and unobtrusive and not present on the breast or legs. Only permitted occasional pockmarks due to drying or small areas of clear, pinkish, or reddish-coloured ice.
A slight redness is permissible in wing tips and follicles,



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| PARAMETER | LIMITS |
|----------------------------|--|
| Foreign matter | Free from any foreign material, including metal, dirt, blood or fecal contamination. |
| Others | Free of viscera, trachea, oesophagus, mature reproductive organs, and lungs. There shall be a thin regular layer of fat on the breast, back and thighs. Free of protruding bones or severe contusions. Some small discoloration, contusions or damage is permitted but not in breast or legs. A few small feathers, stubs (quill ends) and hairs (filoplumes) may be present on the breast, legs, rump, foot joints, wing tips and other parts. |
| Other physical criteria | Free from ice glaze. Free from signs of thawing and refreezing |
| Transportation and Storage | ≤ -18°C |

7. NUTRITION FACTS (Approximate values per 100 grams)

| NUTRIENTS | AMOUNT PER 100 g OF PRODUCT |
|---------------|-----------------------------|
| Energy | 153.9Kcal |
| Proteins | 20.42 g |
| Carbohydrates | 0 g |
| Fats | 8.02 g |

8. PACKAGING

| PARAMETER | LIMITS |
|-------------------------------|--|
| Primary packaging | Individually wrapped, 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 3 kg to 5 Kg |
| Warranty at delivery location | 4 months |

9. LABELLING

- UNSTD- GEN-02 "UN Product labelling"

10. OTHER REQUIREMENTS

- CODEXCAC/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"