



# UN RATIONS STANDARD

DATE: 31/08/2018

## CHICKEN SAUSAGES FROZEN

ED Nº: 04

CODE: UNSTD-COM 1127

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### 1. PRODUCT NAME

CHICKEN SAUSAGES FROZEN

### PRODUCT RISK

LOW	MEDIUM	HIGH
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### 2. DESCRIPTION



Product made of a mixture of chicken meat and edible fat (vegetable and/or poultry) that have been comminuted to which binders and spices have been added, cured and cased in synthetic tripe and/or edible casing. Product has undergone heat treatment. Each sausage must be approximately 75 g +/- 5% weight variation. **No pork and beef ingredients are permitted.**

### 3. INGREDIENTS

#### 3.1. ESSENTIAL INGREDIENTS

INGREDIENT	PERCENTAGE	
Chicken meat	> 80%	> 75% chicken meat/total meat < 25% fat/total meat
Carbohydrate binders (Flour or starch from grain or potato)	10-15%	
Protein binders (Milk powder, caseinate, egg protein or vegetal protein)		
Salt	< 3%	
Sodium or potassium nitrite, herbs, spices	≤ 200 mg/kg total nitrite (expressed as sodium nitrite)	
Potable water, sugar, spices.	< 2%	

#### 3.2 OTHER PERMITTED INGREDIENTS

##### INGREDIENT

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

Non-permitted fats: Pork, and Beef.

### 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>Sulphite-reducing Clostridium</i>	Absent in 25 g.

#### Hygiene Parameters

#### MAXIMUM LIMITS

Total coliforms	n=5, c=3, m= 5x10 <sup>3</sup> cfu/g.,M=10 <sup>4</sup> cfu/g.
<i>Staphylococcus aureus</i>	n=5, c=0, m= 10 <sup>2</sup> cfu/g.,M=10 <sup>3</sup> cfu/g.

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**5. CHEMICAL CRITERIA**

QUALITY PARAMETER	LIMITS
Protein	≥ 13%

**6. PHYSICAL CRITERIA**

PARAMETER	LIMITS
Texture	Firm.
Odour or flavour	Slightly smoked.
Colour	From light brown to brown. Overall bright appearance.
Foreign matter	Free from any foreign material (The product must be subject to metal particle detection) Free from ice glaze.
Other physical criteria	Free from signs of thawing and refreezing
Storage and Transportation	≤ -18°C

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

NUTRITION FACT	AMOUNT PER 100 g OF PRODUCT
Energy	223 Kcal
Proteins	15.51 g
Carbohydrates	2.74 g
Fats	16.19 g

**8. PACKAGING**

PARAMETER	LIMITS
Primary packaging	Vacuum packaged, food grade polyethylene or equivalent recyclable/biodegradable packing material that maintains the product's organoleptic qualities and sanitary integrity which is recyclable and/or biodegradable. Able to withstand the rigors of transport and handling.
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 750g to 1.5kg.
Warranty at delivery location	4 months

**9. LABELLING**

- UNSTD-GEN-02: "UN Product labelling"

**10. OTHER REQUIREMENTS**

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- 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 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”