



## UN RATIONS STANDARD

DATE: 31/08/2018

### TURKEY BREAST BONELESS FROZEN

ED №: 03

CODE: UNSTD-COM-1229

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#### 1. PRODUCT NAME

TURKEY BREAST BONELESS FROZEN

#### PRODUCT RISK

LOW MEDIUM HIGH

#### 2. DESCRIPTION



Boneless and skinless whole young tom turkey (less than 8 months of age) breast with or without tenderloin. A whole breast split without back or ribs, with or without tenderloins is produced from a bone-in whole breast without back, removing the ribs and wings. The bones and neck skin are also removed.

#### 3. INGREDIENTS

##### 3.1. ESSENTIAL INGREDIENTS

##### INGREDIENT

Turkey breast

##### 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

Storage and Transportation

$\leq -18^\circ\text{C}$

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 burn. Only permitted occasional pockmarks due to drying or small areas of clear, pink, or red-colored ice.

Foreign matter

Free from any foreign material or fecal contamination. The product must be subjected to metal particle detection.



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#### PARAMETER

#### LIMITS

Other physical criteria

Free from ice glaze.

Free from signs of thawing and refreezing

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

#### NUTRIENTS

#### AMOUNT PER 100 g OF PRODUCT

Energy

114 Kcal

Proteins

24.0 g

Carbohydrates

0 g

Fats

1.5 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. Able to withstand the rigor of transport and handling.

Secondary packaging

Corrugated paper box or packing that protects the integrity of the primary packages and withstands the rigor of transport and handling.

Primary packaging net weight  
Warranty at delivery location

From 2 Kg to 4 Kg  
4 months

### 9. LABELLING

- UNSTD-GEN-02 "UN Product labelling"

### 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"