



UN RATIONS STANDARD

DATE: 31/08/2018

BEEF PATTIES FROZEN HALAL

ED N°: 01

CODE: UNSTD-COM 6114

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PRODUCT RISK

LOW MEDIUM HIGH

1. PRODUCT NAME

BEEF PATTIES FROZEN - HALAL

2. DESCRIPTION



Whole medium ground meat to which edible fat has been added. Each patty between 110 g- 120 g and must be layer packed, bulk pack shall not exceed 24 units. Product must be packed and deep frozen (internal product temperature maintained at -18°C or below at all times after freezing).

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

| INGREDIENT | PERCENTAGE |
|-------------------------|------------|
| Ground beef's lean meat | ≥80% |
| Edible fat | ≤ 20% |

3.2. OTHER PERMITTED INGREDIENTS

Permitted ingredients: salt and spices (mainly black and white pepper and herbs, garlic or onions).

4. MICROBIOLOGICAL CRITERIA

| Food Safety Parameters | MAXIMUM LIMITS |
|------------------------------------|---|
| <i>Salmonella spp</i> | Absent in 25 g. |
| <i>Escherichia coli</i> 0157:H7/NM | Absent in 65 g. |
| Hygiene Parameters | MAXIMUM LIMITS |
| <i>Staphylococcus aureus</i> | n=5, c=2, m= 10 ² cfu/g., M=10 ³ cfu/g. |
| Total coliforms | n=5, c=3, m= 5x10 ³ cfu/g., M=10 ⁴ cfu/g. |

5. CHEMICAL CRITERIA

| QUALITY PARAMETER | LIMITS |
|-------------------|--------|
| N/A | |

6. PHYSICAL CRITERIA

| PARAMETER | LIMITS |
|-------------------------|--|
| Odour or flavour | Free of foreign odours. |
| Colour | Red with fat inclusions. Overall bright appearance |
| Foreign matter | Free from any visible foreign matter |
| Other physical criteria | Free from ice glaze. |
| Storage and Temperature | Free from signs of thawing and refreezing ≤ -18°C |

7. NUTRITION FACTS (Approximate values per 100 grams)



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| NUTRIENTS | AMOUNT PER 100 g OF PRODUCT |
|---------------|-----------------------------|
| Energy | 225 Kcal |
| Proteins | 15.2 g |
| Carbohydrates | 0 g |
| Fats | 16.4 g |

8. PACKAGING

| PARAMETER | LIMITS |
|-------------------------------|---|
| Primary packaging | Layer packaged in food grade, biodegradable heat-sealed 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 integrity of the primary packages, and withstands the rigors of transport and handling. |
| Primary packaging Net weight | From 1 Kg to 3 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"
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"
- CODEX CAC/GL 24 -1997: General Guidelines for use of the term "Halal".