



# UN RATIONS STANDARD

DATE: 31/08/2018

## BEEF STRIPLOIN BONELESS FROZEN

ED Nº: 03

CODE: UNSTD-COM 1119

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### PRODUCT RISK

LOW	MEDIUM	HIGH
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### 1. PRODUCT NAME

BEEF STRIPLOIN BONELESS FROZEN

### 2. DESCRIPTION



Steer's or heifer's (young castrate or young female uncalved up to 24 months of age) meat cut prepared from the hindquarter by a cut at the lumbo sacral junction to the ventral portion of the flank (3 ribs). The flank is removed at a specified distance from the eye muscle M. longissimus dorsi at both cranial and caudal ends. Boneless, individually packed. Product must be deep-frozen (internal product temperature maintained at -18°C or below at all times after freezing).

### 3. INGREDIENTS

#### 3.1. ESSENTIAL INGREDIENTS

##### INGREDIENT

Beef Striploin boneless

#### 3.2. OTHER PERMITTED INGREDIENTS

None

### 4. MICROBIOLOGICAL CRITERIA

#### Food Safety Parameters

#### MAXIMUM LIMITS

*Salmonella spp*

Absent in 25 g.

*Escherichia coli* 0157:H7/NM

Absent in 65 g.

#### Hygiene Parameters

#### MAXIMUM LIMITS

*Staphylococcus aureus*

n=5, c=2, m= 10<sup>2</sup> cfu/g.,M=10<sup>3</sup>cfu/g.

Total coliforms

n=5, c=3, m= 5x10<sup>3</sup>cfu/g.,M=10<sup>4</sup>cfu/g.

### 5. CHEMICAL CRITERIA

#### QUALITY PARAMETER

#### LIMITS

N/A

### 6. PHYSICAL CRITERIA

#### PARAMETER

#### LIMITS

Texture

Firm

Odour or flavour

Free for foreign odours.

Colour

Red. Overall bright appearance

Foreign matter

Free from any visible foreign matter

Other physical criteria

Free from ice glaze.

Storage and Transportation

Free from signs of thawing and refreezing  
≤-18°C



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#### PARAMETER

#### LIMITS

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

#### NUTRIENTS

#### AMOUNT PER 100 g OF PRODUCT

Energy	214 Kcal
Proteins	19.24 g
Carbohydrates	0 g
Fats	14.28 g

### 8. PACKAGING

#### PARAMETER

#### LIMITS

Primary packaging	Vacuum packaged 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 5 Kg to 8 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"