



# UN RATIONS STANDARD

DATE: 31/08/2018

## CHICKEN BREAST BONELESS FROZEN

ED Nº: 02

CODE: UNSTD-COM 1128

Page: 1 of 2

### PRODUCT RISK

LOW	MEDIUM	HIGH
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### 1. PRODUCT NAME

CHICKEN BREAST BONELESS FROZEN

### 2. DESCRIPTION



Boneless and skinless whole young chicken (less than 12 week of age) split breast. A “boneless split breast with/without tenderloins” is produced from a front half without wings by separating the entire breast from the back by cutting along the junction of the vertebral and sternal ribs. The back, rib meat, neck skin and bones are removed.

### 3. INGREDIENTS

#### 3.1. ESSENTIAL INGREDIENTS

##### INGREDIENT

Chicken boneless and skinless split 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* < 5.0 x 10<sup>1</sup> cfu/g.

#### Hygiene Parameters

#### MAXIMUM LIMITS

Total plate count < 10<sup>4</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 parameters

#### LIMITS

Limit of fluid lost from thawed poultry < 6%

### 6. PHYSICAL CRITERIA

#### PARAMETER

#### LIMITS

Texture They 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, pinkish, or reddish-coloured ice.

Foreign matter Free from any foreign material or fecal contamination.

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	<b>CODE: UNSTD-COM 1128</b>	Page: 2 of 2

PARAMETER	LIMITS
	The product must be subject to metal particle detection.
Other physical criteria	Free from ice glaze. Free from signs of thawing and refreezing.
Storage and Transportation	≤-18° C

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

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	112 Kcal
Proteins	21.8 g
Carbohydrates	0 g
Fats	2.8 g

### 8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Vacuum packaged, food grade polyethylene or equivalent recyclable/biodegradable packing material that maintains 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 2 kg to 3 kg.
Warranty at delivery location	3 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"