



UN RATIONS STANDARD	DATE: 31/08/2018
BEEF KIDNEY WHOLE FROZEN	ED Nº: 03
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PRODUCT RISK		
LOW	MEDIUM	HIGH

1. PRODUCT NAME

BEEF KIDNEY WHOLE FROZEN

2. DESCRIPTION



Beef, ox or calf kidney, the entire organ with the blood vessels, the urethra and the capsule removed. External fats, renal hilus and internal fats removed. Product is packaged and deep frozen (internal product temperature maintained at -18°C or less at all times after freezing).

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENTS

Ox, beef or calf Kidney

3.2. OTHER PERMITTED INGREDIENTS

None

4. MICROBIOLOGICAL CRITERIA

Food Safety Parameters	MAXIMUM LIMITS
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<i>Salmonella spp</i>	Absent in 25 g.
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<i>Listeria monocytogenes</i>	Absent in 25 g.
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5. CHEMICAL CRITERIA

QUALITY PARAMETER	MAXIMUM LIMITS
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N/A

6. PHYSICAL CRITERIA

PARAMETER	LIMITS
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Storage and Temperature	≤ -18°C
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Texture	Firm.
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Odour or flavour	Fresh. Free of foreign odours
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Colour	Bright natural colour.
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Foreign matter	Free from any foreign material
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Other physical criteria	Free from ice glaze. Free from signs of thawing and refreezing.
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7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	99 Kcal
Proteins	17.4 g
Carbohydrates	0 g
Fats	3.1 g

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade recyclable 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 the integrity of the primary packages, and withstands the rigor of transport and handling.
Primary packaging net weight	From 1kg to 3 kg.
Warranty at delivery location	4 months

9. LABELLING

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

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"