



# UN RATIONS STANDARD

DATE: 31/08/2018

## PORK SPARE RIBS FROZEN

ED Nº: 03

CODE: UNSTD-COM-1227

Page: 1 of 2

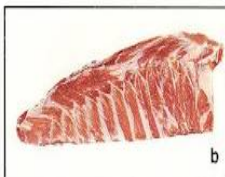
### 1. PRODUCT NAME

PORK SPARE RIBS FROZEN

#### PRODUCT RISK

LOW MEDIUM HIGH

### 2. DESCRIPTION



Belly ribs of hog, barrow or gilt with 45%-55% lean meat. Belly ribs are prepared from a belly bone-in by removal of the ribs, costal cartilages and intercostal muscles and shall contain of at least eight ribs. Diaphragm and Sternum bone removed.

### 3. INGREDIENTS

#### 3.1. ESSENTIAL INGREDIENTS

##### INGREDIENT

Pork spare ribs

#### 3.2. OTHER PERMITTED INGREDIENTS

None

### 4. MICROBIOLOGICAL CRITERIA

#### Food Safety Parameters

#### MAXIMUM LIMITS

*Salmonella spp*

Absent in 25 g.

*E. coli* O157:H7

Absent in 25 g.

*Listeria monocytogenes*

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

pH

6 ( $\pm 0.2$ )

### 6. PHYSICAL CRITERIA

#### PARAMETER

#### LIMITS

Storage and Transportation

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

Texture

They shall be of good conformation. The flesh shall be firm and dry.

Odour or flavour

Free of protruding or broken bones  
Free for foreign odours.

Colour

Pink (not pale) to red. Overall bright appearance  
Free of freezer burn.

Foreign matter

Free of obtrusive bloodstains  
Free from any visible foreign matter or blood clots or bone dust.



## UN RATIONS STANDARD

DATE: 31/08/2018

### PORK SPARE RIBS FROZEN

ED Nº: 03

CODE: UNSTD-COM-1227

Page: 2 of 2

#### 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

252 Kcal

Proteins

18.0 g

Carbohydrates

0 g

Fats

20 g

### 8. PACKAGING

#### PARAMETER

#### LIMITS

Primary packaging

Individually wrapped, food grade polyethylene heat sealed or equivalent recycled / 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 2.5 Kg to 5 Kg

Warranty at delivery location

4 months

### 9. LABELLING

- UNSTD-GEN-02 "UN Product labelling"

### 10. OTHER REQUIREMENTS

- CODEX CAC/RCP 58-2005: "Code of Hygienic practices for meat"
- CAC/GL 87-2016: "Guidelines for the control of Non-typhoidal Salmonella spp. In Beef and Pork Meat"
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"