



## UN RATIONS STANDARD

DATE: 31/08/2018

### CORNED BEEF CANNED HALAL

ED Nº: 02

CODE: UNSTD-COM 6109

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#### 1. PRODUCT NAME

CORNED BEEF CANNED

#### PRODUCT RISK

LOW

MEDIUM

HIGH

#### 2. DESCRIPTION



Corned beef (ready-to-eat) is chopped, cured, boneless carcasse meat from animals of bovine species and may included head meat, heart meat and skirt meat. The product shall be prepared from coarsely cut beef which has been precooked or a mixture of such precooked beef to which a maximum of 5% raw beef has been added; in either case, the meat shall be cured before or after filling into the container.

#### 3. INGREDIENTS

##### 3.1. ESSENTIAL INGREDIENTS ( recipe product)

Beef (at least 96% beef), curing ingredients consisting of food-grade salt and sodium or potassium nitrite

##### 3.2. OTHER PERMITTED INGREDIENTS

#### INGREDIENT

Sucrose, invert sugar, dextrose (glucose), lactose, maltose, glucose syrup (including corn syrup).

#### 4. PROCESSING

- 4.1. CODEX "CAC/RCP 1-1969, Rev. 4-2003; Code of Practice - General Principles of Food Hygiene incl on HACCP systems and guidelines for application
- 4.2. CODEX STAN 88-1981, STANDARD FOR CORNED BEEF
- 4.3. CODEX STAN 150-1985, STANDARD FOR FOOD GRADE SALT
- 4.4. CODEX STAN CAC/RCP 60-2005 "Code of practice for the prevention and reduction of tin cont canned food".

#### 5. MICROBIOLOGICAL CRITERIA

##### Food Safety Parameters

##### MAXIMUM LIMITS

*Salmonella spp*

Absent in 25 g.

*Listeria monocytogenes*

Absent in 25 g.

*Clostridium botulinum*

Absent in 25 g.

*Clostridium perfringens*

Absent in 25 g.

##### Hygiene Parameters

##### MAXIMUM LIMITS

*Enterobacteriaceae* (after a 30°C pre incubation for 14 days)

n=5, c=2, m= 0 cfu/g.,M=5 cfu/g.

#### 6. CHEMICAL CRITERIA

##### QUALITY PARAMETER

##### LIMITS

Protein

≥ 21%



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#### 7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Odour or flavour	Free from foreign odours, salty.
Colour	Reddish.
Foreign matter	Free from any foreign material.
Storage and Transportation	≤25°C

#### 8. NUTRITION FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	250 Kcal
Proteins	27.1 g
Carbohydrates	0 g
Fats	14.9 g

#### 9. PACKAGING

PARAMETER	LIMITS
Primary packaging	Can hermetically sealed (food grade). Made from appropriate material suitable for the product covered by the standard.
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 150 g to 400 g
Warranty at delivery location	4 months

#### 10. LABELLING

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

#### 11. 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"
- CODEX CAC/GL 24 -1997: General Guidelines for use of the term "Halal".