



## UN RATIONS STANDARD

DATE: 31/08/2018

PORK BACON GAMMON STEAK BONELESS EXTRA LEAN

ED N°: 04

CODE: UNSTD-COM 1210

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### 1. PRODUCT NAME

PORK BACON GAMMON STEAK BONELESS EXTRA LEAN

#### PRODUCT RISK

LOW

MEDIUM

HIGH

### 2. DESCRIPTION



Uncooked extra lean bacon cut of meat coming from the hind leg of the pig; cured in brine under refrigeration for 3 or 4 days. Product must be presented as gammon steaks.

### 3. INGREDIENTS

#### 3.1. ESSENTIAL INGREDIENTS

##### INGREDIENT

Bacon, water, salt

#### 3.2. OTHER INGREDIENTS PERMITTED

##### INGREDIENT

For other permitted additives see Codex General Standard for Food Additives (GSFA) Database)

### 4. MICROBIOLOGICAL CRITERIA

#### Food Safety Parameters

#### MAXIMUM LIMITS

*Salmonella* spp

Absent in 25 g.

*Listeria monocytogenes*

Absent in 25 g.

*Escherichia coli* (O157:H7/NM)

Absent in 65 g.

#### Hygiene Parameters

#### MAXIMUM LIMITS

*Escherichia coli*

n=5, c=2, m=  $10^2$  cfu/g, M=  $5 \times 10^2$  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

Fat content

≤ 10%

### 6. PHYSICAL CRITERIA

#### PARAMETER

#### LIMITS

Storage and Transportation

≤ - 18°C

Texture

Firm.

Odour or flavour

Free of foreign odours

Colour

Dark red or brown almost without fat veins

Foreign matter

Free from any visible foreign matter.

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



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|               |          |
|---------------|----------|
| Energy        | 174 Kcal |
| Proteins      | 21.1g    |
| Carbohydrates | 0.5 g    |
| Fats          | 10g      |

### 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 2.5 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"