



UN RATIONS STANDARD

DATE: 31/08/2018

PORK SHOULDER BONELESS FROZEN

ED Nº: 03

CODE: UNSTD-COM 1226

Page: 1 of 2

1. PRODUCT NAME

Pork boneless shoulder frozen

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Boneless shoulder of hog, barrow or gilt with 70%-80% lean meat. Shoulder upper half and shoulder inside cuts are permitted with removal of all bones, cartilages and skin individually wrapped. Shoulder upper half cut is prepared from a shoulder-square cut. The shoulder upper half is separated from the lower half by a straight cut, approximately perpendicular to the loin and shoulder separation. Shoulder inside cut is prepared from loin-long (blade removed) and the cranial forequarter portion of the loin and removed about the specified rib.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Pork boneless shoulder

3.2. OTHER INGREDIENTS PERMITTED

None

4. MICROBIOLOGICAL CRITERIA

Food Safety Parameters

MAXIMUM LIMITS

Salmonella spp

Absent in 25 g.

Listeria monocytogenes

Absent in 25 g.

E.coli O157:H7

Absent in 65 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 (± 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 for foreign odours.

Colour

Pinkish (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 SHOULDER BONELESS FROZEN

ED Nº: 03

CODE: UNSTD-COM 1226

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

250Kcal

Proteins

17.4g

Carbohydrates

0 g

Fats

20.0 g

8. PACKAGING

PARAMETER

LIMITS

Primary packaging

Vacuum packaged, food grade polyethylene 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

See 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"