



UN RATIONS STANDARD	DATE: 31/08/2018
VEAL LOIN FROZEN HALAL	ED Nº: 01
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1. PRODUCT NAME

VEAL LOIN FROZEN - HALAL

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Veal's (bovine not older than 9 months of age) meat cut prepared from the bone-in loin by the removal of all bones and cartilage. Loin consists of the *M. longissimus dorsi* and associated muscles. Fat thickness 3mm maximum.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Veal's loin

3.2. OTHER PERMITTED INGREDIENTS

None

4. MICROBIOLOGICAL CRITERIA

Food Safety Parameters	MAXIMUM LIMITS
<i>Salmonella spp</i>	Absent in 25 g.
<i>Escherichia coli</i> O157:H7/NM	Absent in 65 g.

Hygiene Parameters	MAXIMUM LIMITS
<i>Staphylococcus aureus</i>	n=5, c=2, m= 10 ² cfu/g, M=10 ³ cfu/g
Total coliforms	n=5, c=3, m= 5x10 ³ cfu/g, M=10 ⁴ cfu/g

5. CHEMICAL CRITERIA

PARAMETER	LIMITS
pH	5.8 (±0.2)

6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Storage and Transportation	≤ -18°C
Texture	Firm
Odour or flavour	Free of foreign odours.
Colour	Pinkish. Overall bright appearance
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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Calories	163 Kcal
Proteins	18.9 g
Carbohydrates	0 g
Fats	9.1 g

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Vacuum packaged, food grade polyethylene 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 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"
- 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".