PRODUCT RISK		
LOW	MEDIUM	HIGH

1. PRODUCT NAME

BEEF TRIPE CLEANED FROZEN - HALAL

2. DESCRIPTION

Cleaned cow's reticulum (honeycomb and pocket tripe), derived from the rumen, the dark inner layer is removed. The product must be scalded and bleached and split.

3. INGREDIENTS

INGREDIENTS

3.1. **ESSENTIAL INGREDIENTS**

Cow's reticulum

3.2. **OTHER PERMITTED INGREDIENTS**

None

4. MICROBIOLOGICAL CRITERIA

Food Safety Parameters	MAXIMUM LIMITS
Salmonella spp	Absent in 25 g.
Listeria monocytogenes	Absent in 25 g.

5. CHEMICAL CRITERIA

QUALITY PARAMETER	LIMITS
N/A	

6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Texture	Firm.
Odour or flavour	Fresh. Free from foreign odours
Colour	Whitish or cream colour.
Foreign matter	Free from any foreign material
Other physical criteria	Free from ice glaze. Free from signs of thawing and refreezing.
Storage and Transportation	≤-18ºC

7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT

Energy	85 Kcal
Proteins	12.07 g
Carbohydrates	0 g
Fats	3.69 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 1 kg to 2.5 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".