



UN RATIONS STANDARD

DATE: 31/08/2018

BEEF STEAK RIBEYE FROZEN

ED Nº: 03

CODE: UNSTD-COM 1121

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1. PRODUCT NAME

BEEF RIB EYE STEAK BONELESS

PRODUCT RISK

| | | |
|-----|--------|------|
| LOW | MEDIUM | HIGH |
|-----|--------|------|

2. DESCRIPTION



Steer's or heifer's (young castrate or young female uncalved up to 24 months of age meat cut prepared from the forequarter and consists of *M. longissimus dorsi* and associated muscles underlying the dorsal aspects of the ribs (from rib 4 to 9). Meat must be sliced in steaks. Each steak must weigh from 140 g. to 180 g; bulk layer pack shall not exceed 30 units.

Product must be vacuum packed and deep frozen (internal product temperature maintained at -18°C or below at all times after freezing).

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Beef cut-Cube roll (Rib eye roll)

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

| QUALITY PARAMETER | LIMITS |
|-------------------|--------|
|-------------------|--------|

6. PHYSICAL CRITERIA

| PARAMETER | LIMITS |
|------------------|--------------------------------------|
| Texture | Firm |
| Odour or flavour | Free of foreign odours. |
| Colour | Red. Overall bright appearance |
| Foreign matter | Free from any visible foreign matter |



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PARAMETER

LIMITS

Other physical criteria

Free from ice glaze.

Storage and Transportation

Free from signs of thawing and refreezing

≤-18°C

7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS

AMOUNT PER 100 g OF PRODUCT

Energy

253 Kcal

Proteins

18.39 g

Carbohydrates

0 g

Fats

19.95 g

8. PACKAGING

PARAMETER

LIMITS

Primary packaging

Vacuum packaged food grade polyethylene heat sealed or equivalent recyclable/biodegradable packing material that maintains the product's organoleptic qualities and sanitary integrity. Must 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 4 Kg to 6 Kg.

Warranty at delivery location

4 months.

9. LABELLING

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

10. OTHER REQUIREMENTS

- CODEX CAC/RCP 8 – 2008 (Rev. 3) : "Recommended International Code of Practice for the Processing and Handling of Quick Frozen Foods"
- 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"