



UN RATIONS STANDARD

DATE: 31/08/2018

PORK BACON BACK WHOLE SMOKED FROZEN

ED N°: 04

CODE: UNSTD-COM 1209

Page: 1 of 2

1. PRODUCT NAME

PORK BACON BACK WHOLE SMOKED FROZEN

-PRODUCT RISK

LOW	MEDIUM	HIGH
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2. DESCRIPTION



Piece of cured and smoked bacon, cut of meat coming from the loin, in the middle part of the pig back. Product is cured through a process of either injecting with or soaking in brine or using plain salt. Piece size must be a maximum of 25 cm long and 5 - 8 cm wide.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Bacon , Salt

Sodium nitrite and nitrate (for maximum permitted limits: See Codex General Standard for Food Additives (GSFA) Database)

3.2. OTHER PERMITTED INGREDIENTS

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 25 g.

Hygiene Parameters

MAXIMUM LIMITS

Escherichia coli

n=5, c=2, m= 10² cfu/g, M=5x10²cfu/g

Total coliforms

n=5, c=3, m= 5x10³ cfu/g, M=10⁴cfu/g

5. CHEMICAL CRITERIA

QUALITY PARAMETER

LIMITS

Total nitrites and nitrates

125 ppm

Fat content

≤ 25%

6. PHYSICAL CRITERIA

PARAMETER

LIMITS

Texture

Firm.

Odour or flavour

Smoke.

Colour

Dark red or brown with white veins.

Foreign matter

Free from any visible foreign matter.



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Page: 2 of 2

Other physical criteria

Free from ice glaze.
Free from signs of thawing and refreezing.

Storage and Transportation

≤- 18°C

7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	194.0 Kcal
Proteins	17.9.g
Carbohydrates	0 g
Fats	13.7 g

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 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 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"
- 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"