



UN RATIONS STANDARD

DATE: 31/08/2018

BEEF EYE ROUND FROZEN

ED N°: 04

CODE: UNSTD-COM 1115

Page: 1 of 2

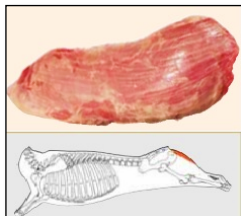
1. PRODUCT NAME

BEEF EYE ROUND FROZEN

PRODUCT RISK

LOW MEDIUM HIGH

2. DESCRIPTION



Steer's or heifer's (young castrate or young female uncalfed up to 24 months of age) meat cut prepared from the outside by following the natural seam between the outside flat *M. gluteobiceps* and the eye round *M. semitendinosus* separating the two muscles. Product must be packed and deep frozen (internal product temperature must be maintained at -18°C or below at all times after freezing).

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Beef eye round.

3.2. OTHER PERMITTED INGREDIENTS

None

4. MICROBIOLOGICAL CRITERIA

Food Safety Parameters	MAXIMUM LIMITS
<i>Salmonella</i> spp	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
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6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Odour or flavour	Free of foreign odours.
Colour	Red. 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
Storage and Temperature	≤ -18°C

7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	193 Kcal
Proteins	20.7 g
Carbohydrates	0 g
Fats	12.15 g

8. PACKAGING



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Page: 2 of 2

PARAMETER	LIMITS
Primary packaging	Vacuum packaged food grade polyethylene heat sealed or equivalent recyclable/biodegradable packing material that maintains product's organoleptic qualities and sanitary integrity. Able to withstand the rigors of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages, and withstands the rigors of transport and handling.
Primary packaging net weight	From 2 Kg to 6 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"