



UN RATIONS STANDARD

DATE: 31/08/2018

BEEF STEAK & KIDNEY PIE FROZEN HALAL

ED N°: 01

CODE: UNSTD-COM 6120

Page: 1 of 2

1. PRODUCT NAME

BEEF STEAK & KIDNEY PIE FROZEN - HALAL

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Meat pie consisting of a hot water crust pasty filled with a mixture of diced and/or ground beef, diced kidney in a thick sauce. Diced pieces should be medium 10mm (1/2 in.), and/or small 5mm (1/4 in.) cubes. The sauce typically consists of beef broth, flavoured with salt, pepper and parsley, onions, and thickened with flour, corn starch or beurre manié ("kneaded butter"). Each pie must be 250 g.-350 g; individually wrapped, shall not exceed 12 units. Product must be frozen (internal product temperature maintained at -18°C or below at all times after freezing).

3. INGREDIENTS (recipe product)

3.1. ESSENTIAL INGREDIENTS

INGREDIENTS

Beef meat and kidney (70% beef and 30% kidney) shall contain ingredients such as, but not limited to:

Beef broth

Pepper

Onions

Salt

Flour

Oil and/or butter (No trans-fat)

Tomato puree/paste

Water

3.2. OTHER PERMITTED INGREDIENTS

INGREDIENT

For other permitted additives: See Codex General Standard for Food Additives (GSFA) Database)

No other meats permitted

4. MICROBIOLOGICAL CRITERIA

| Food Safety Parameters | MAXIMUM LIMITS |
|-------------------------------|---|
| <i>Salmonella</i> spp | Absent in 25 g. |
| <i>Listeria monocytogenes</i> | Absent in 25 g. |
| Hygiene Parameters | MAXIMUM LIMITS |
| Total coliform | n=5, c=2, m= 10 ² cfu/g. ,M=10 ³ cfu/g. |
| <i>Staphylococcus aureus</i> | n=5, c=1, m= 10 ³ cfu/g. ,M=5x10 ³ cfu/g. |



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Page: 2 of 2

5. CHEMICAL CRITERIA

| QUALITY PARAMETER | LIMITS |
|-------------------|--------|
| N/A | N/A |

6. PHYSICAL CRITERIA

| PARAMETER | LIMITS |
|----------------------------|--|
| Storage and transportation | ≤-18°C |
| Odour or flavour | Free from foreign odours |
| Colour | Golden Yellow or brown Dark brown inside |
| Foreign matter | Free from any foreign material Free from ice glaze. |
| Other physical criteria | Free from signs of thawing and refreezing. |

7. NUTRITION FACTS (Approximate values per 100 grams)

| NUTRIENTS | AMOUNT PER 100 g OF PRODUCT |
|---------------|-----------------------------|
| Energy | 227 Kcal |
| Proteins | 6.7 g |
| Carbohydrates | 22.3 g |
| Fats | 12.3 g |

8. PACKAGING

| PARAMETER | LIMITS |
|-------------------------------|--|
| Primary packaging | Food grade polyethylene heat sealed 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 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"
- CAC/GL 14-1991 Guide for the Microbiological Quality of Spices and Herbs used in Processed 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".