



UN RATIONS STANDARD

DATE: 31/08/2018

BEEF RUMP BONELESS FROZEN HALAL

ED N°: 01

CODE: UNSTD-COM 6116

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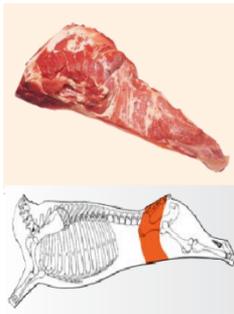
PRODUCT RISK

LOW MEDIUM **HIGH**

1. PRODUCT NAME

BEEF RUMP BONELESS FROZEN - HALAL

2. DESCRIPTION



Steer's or heifer's (young castrate or young female uncalved up to 24 months of age) meat cut prepared from the hindquarter by a cut commencing at the caudal tip of the *M. tensor fasciae latae* lying over of the knuckle and cutting along the natural seam to the base of the quadriceps group of muscles. A straight cut is made to a point cranial of the acetabulum to the ischiatic lymph node at the dorsal edge of the rump. The loin (cranial ends) is separated by a cut at the lumbo sacral junction in a straight line cranial to the tuber coxae to the ventral portion of the flank. Heavy connective tissue removed. Fat thickness is 3mm maximum. Product must be 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 rump

3.2. OTHER PERMITTED INGREDIENTS

None

4. MICROBIOLOGICAL CRITERIA

Food Safety Parameters

MAXIMUM LIMITS

Salmonella spp

Absent in 25 g.

Escherichia coli O157:H7/NM

Absent in 65 g.

Hygiene Parameters

MAXIMUM LIMITS

Staphylococcus aureus

$n=5, c=2, m=10^2 \text{ cfu/g.}, M=10^3 \text{ cfu/g.}$

Total coliforms

$n=5, c=3, m=5 \times 10^3 \text{ cfu/g.}, M=10^4 \text{ cfu/g.}$

5. CHEMICAL CRITERIA

QUALITY PARAMETER

LIMITS

N/A

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

Other physical criteria

Free from ice glaze.

Storage and Transportation

Free from signs of thawing and refreezing
 $\leq -18^{\circ}\text{C}$

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PARAMETER**LIMITS****7. NUTRITION FACTS (Approximate values per 100 grams)****NUTRIENTS****AMOUNT PER 100 g OF PRODUCT**

Energy	145 Kcal
Proteins	21.65 g
Carbohydrates	0 g
Fats	6.5 g

8. PACKAGING**PARAMETER****LIMITS**

Primary packaging	Vacuum packaged in food grade, biodegradable 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 rigors of transport and handling.
Primary packaging Net weight	From 5 Kg to 8 Kg.
Warranty at delivery location	4 months

9. LABELLING

- UNSTD-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-02: "UN Product labelling"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"
- CODEX CAC/GL 24 -1997: General Guidelines for use of the term "Halal".