



## UN RATIONS STANDARD

DATE: 31/08/2018

### BEEF STEWING BONELESS FROZEN

ED Nº: 03

CODE: UNSTD-COM 1123

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#### PRODUCT RISK

LOW MEDIUM HIGH

#### 1. PRODUCT NAME

BEEF STEWING BONELESS FROZEN

#### 2. DESCRIPTION



Steer's or heifer's (young castrate or young female uncalfed up to 24 months of age) meat cut prepared from the muscles of the fore and hind legs, namely the extensor and flexor group of muscles, In addition, the shin-shank includes the *M. gastrocnemius* (heel muscle only from the silverside). Forequarters and hindquarters. Connective tissue and skin removed sinews/tendons removed. Fat thickness 3mm maximum. It must be cubes pieces 2 to 2.5 cm each. 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

Forequarter / Hindquarter Beef cut from Shin-shank

##### 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<sup>2</sup> cfu/g., M=10<sup>3</sup> cfu/g.

*Total coliforms*

n=5, c=3, m= 5x10<sup>3</sup> cfu/g., M=10<sup>4</sup> 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

Other physical criteria

Free from ice glaze.



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#### PARAMETER

#### LIMITS

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	221.5 Kcal
Proteins	18.9 g
Carbohydrates	0 g
Fats	15.6 g

### 8. PACKAGING

#### 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 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"
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"