

	<b>UN RATIONS STANDARD</b>	DATE: 31/08/2018
	<b>TURKEY BREAST BONELESS FROZEN</b>	ED N°: 03
	<b>CODE: UNSTD-COM-1229</b>	Page: 1 of 2

## 1. PRODUCT NAME

TURKEY BREAST BONELESS FROZEN

## PRODUCT RISK

LOW	MEDIUM	HIGH
-----	--------	------

## 2. DESCRIPTION



Boneless and skinless whole young tom turkey (less than 8 months of age) breast with or without tenderloin. A whole breast split without back or ribs, with or without tenderloins is produced from a bone-in whole breast without back, removing the ribs and wings. The bones and neck skin are also removed.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

INGREDIENT
------------

Turkey breast

### 3.2. OTHER PERMITTED INGREDIENTS

None

## 4. MICROBIOLOGICAL CRITERIA

Food Safety Parameters	MAXIMUM LIMITS
<i>Salmonella</i> spp	Absent in 25 g.
<i>Listeria monocytogenes</i>	Absent in 25 g.
<i>Sulphite-reducing Clostridium</i>	Absent in 25 g.

Hygiene Parameters	MAXIMUM LIMITS
Total plate count	$<10^4$ cfu/g.
Total coliforms	$n=5, c=3, m=5 \times 10^3$ cfu/g., $M=10^4$ cfu/g.

## 5. CHEMICAL CRITERIA

QUALITY PARAMETER	LIMITS
Limit of fluid lost from thawed poultry	$<6\%$

## 6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Storage and Transportation	$\leq -18^\circ\text{C}$
Texture	Shall be of good conformation. The flesh shall be plump
Odour or flavour	Free of foreign odours.
Colour	Overall bright appearance Free of freezer burn. Only permitted occasional pockmarks due to drying or small areas of clear, pink, or red-colored ice.
Foreign matter	Free from any foreign material or fecal contamination. The product must be subjected to metal particle detection.

	<b>UN RATIONS STANDARD</b>	<b>DATE: 31/08/2018</b>
	<b>TURKEY BREAST BONELESS FROZEN</b>	<b>ED N°: 03</b>
	<b>CODE: UNSTD-COM-1229</b>	<b>Page: 2 of 2</b>

PARAMETER	LIMITS
-----------	--------

Other physical criteria

Free from ice glaze.

Free from signs of thawing and refreezing

## 7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	114 Kcal
Proteins	24.0 g
Carbohydrates	0 g
Fats	1.5 g

## 8. PACKAGING

PARAMETER	LIMITS
-----------	--------

Primary packaging

Vacuum packaged, food grade 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 the integrity of the primary packages and withstands the rigor of transport and handling.

Primary packaging net weight  
Warranty at delivery location

From 2 Kg to 4 Kg  
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"