



UN RATIONS STANDARD

DATE: 31/08/2018

PORK FRANKFURTERS FROZEN

ED N°: 04

CODE: UNSTD-COM 1213

Page: 1 of 2

1. PRODUCT NAME

PORK FRANKFURTERS FROZEN

PRODUCT RISK

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

2. DESCRIPTION



Product made with lean comminuted pork meat to which binders and spices have been added, cased in natural tripe or collagen, cured and slightly smoked. Each sausage must be a maximum of 16-20 cm length approximately and 80-90 g weight.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS (recipe product)

INGREDIENT	PERCENTAGE
Lean pork meat	>70%
Carbohydrate binders (Flour or starch from grain or potato)	≤ 3.5%
Protein binders (Milk powder, caseinate, egg protein or vegetal protein)	
Salt	< 3%
Potable water	
Sugars	
Spices	

3.2. OTHER PERMITTED INGREDIENTS

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

4. MICROBIOLOGICAL CRITERIA

Food Safety Parameters	MAXIMUM LIMITS
<i>Salmonella spp</i>	Absent in 25 g.
<i>Listeria monocytogenes</i>	Absent in 25 g
<i>E. coli 0157:H7</i>	Absent in 65 g.
Hygiene Parameters	MAXIMUM LIMITS
<i>Staphylococcus aureus</i>	n=5, c=1, m= 10 ² cfu/g, M=10 ³ cfu/g
Total coliforms	n=5, c=1, m= 10 ² cfu/g., M=10 ³ cfu/g.

5. CHEMICAL CRITERIA

QUALITY PARAMETER	MAXIMUM LIMITS
Protein	≥ 13%

6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Texture	Firm.
Odour or flavour	Slightly smoked

**UN RATIONS STANDARD**

DATE: 31/08/2018

PORK FRANKFURTERS FROZEN

ED N°: 04

CODE: UNSTD-COM 1213

Page: 2 of 2

Colour	From golden yellow to reddish. Overall bright appearance.
Foreign matter	Free from any foreign material including metal.
Other physical criteria	Free from ice glaze. Free from signs of thawing and refreezing.
Storage and Transportation	≤ - 18°C

7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	253 Kcal
Proteins	13.7 g
Carbohydrates	2.5 g
Fats	20.8g

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Vacuum packaged, food grade polyethylene or equivalent recyclable/biodegradable packing material that maintains 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 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"
- CAC/GL 87-2016: "Guidelines for the control of Non-typhoidal *Salmonella* spp. In Beef and Pork Meat"
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"