

	<b>UN RATIONS STANDARD</b>	DATE: 31/08/2018
	<b>MUTTON FROZEN SIX WAY CUTS HALAL</b>	ED N°: 01
	<b>CODE: UNSTD-COM 6200</b>	Page: 1 of 2

## 1. PRODUCT NAME

MUTTON FROZEN SIX WAY CUTS - HALAL

## PRODUCT RISK

LOW	MEDIUM	HIGH
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## 2. DESCRIPTION



Whole mutton (female or castrated male ovine having more than one permanent incisor teeth). Six way cut. Head, diaphragm, channel fat, kidney and liver removed. Tenderloin retained. Neck string on. Fat trimmed 6 mm – 9 mm. Each cut individually sealed and weight calibrated.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

#### INGREDIENT

Mutton

### 3.2. OTHER PERMITTED INGREDIENTS

None

## 4. MICROBIOLOGICAL CRITERIA


Food Safety Parameters	MAXIMUM LIMITS
<i>Salmonella spp</i>	Absent in 25 g.
<i>Listeria monocytogenes</i>	Absent in 25 g.
Hygiene Parameters	MAXIMUM LIMITS
Total coliforms	n=5, c=3, m= $5 \times 10^3$ cfu/g., M= $10^4$ cfu/g.
<i>Staphylococcus aureus</i>	n=5, c=1, m= $10^2$ cfu/g., M= $10^3$ cfu/g.

## 5. CHEMICAL CRITERIA

QUALITY PARAMETER	LIMITS
N/A	

## 6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Texture	Firm.
Odour or flavour	Fresh. Free of foreign odours and flavours
Colour	Overall bright appearance.
Foreign matter	Free from any foreign material.

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PARAMETER	LIMITS
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	137.8 Kcal
Proteins	19.2 g
Carbohydrates	0.4 g
Fats	6.6 g

#### 8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade polyethylene heat sealed 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 18 Kg to 25Kg.
Warranty at delivery location	4 months

#### 9. LABELLING

See 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"
- CODEX CAC/GL 24 -1997: General Guidelines for use of the term "Halal".