



UN RATIONS STANDARD

DATE: 31/08/2018

BEEF STEAK & KIDNEY PIE FROZEN

ED Nº: 04

CODE: UNSTD-COM 1120

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5. CHEMICAL CRITERIA

QUALITY PARAMETER	LIMITS
N/A	N/A

6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Storage and transportation	≤-18°C
Odour or flavour	Free from foreign odours
Colour	Golden Yellow or brown Dark brown inside
Foreign matter	Free from any foreign material Free from ice glaze.
Other physical criteria	Free from signs of thawing and refreezing.

7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	227 Kcal
Proteins	6.7 g
Carbohydrates	22.3 g
Fats	12.3 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 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 2 to 6 Kg.
Warranty at delivery location	4 months

9. LABELLING

- UNSTD-GEN-02: "UN Product labelling"

10. OTHER REQUIREMENTS

- CODEX CAC/RCP 58-2005: "Code of Hygienic practices for meat"
- CAC/GL 14-1991 Guide for the Microbiological Quality of Spices and Herbs used in Processed Meat
- CODEX CAC/CRP 60-2005: Code of Practice for Prevention and Reduction of Inorganic Tin Contamination in canned foods



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- CAC/GL 14-1991 Guide for the Microbiological Quality of Spices and Herbs used in Processed Meat
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"