



# UN RATIONS STANDARD

DATE: 31/08/2018

## PORK PIE FROZEN

ED Nº: 03

CODE: UNSTD-COM 1223

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### 1. PRODUCT NAME

PORK PIE FROZEN

#### PRODUCT RISK

LOW MEDIUM HIGH

### 2. DESCRIPTION



Individually wrapped pies consisting of a crust pastry case filled with a mixture of diced and/or ground pork, in a thick sauce. Diced pieces should be medium 10mm (1/2 in.), and/or small 5mm (1/4 in.) cubes. Each pie must be 250 g - 500 g; each bulk packed, shall not exceed 12 units.

### 3. INGREDIENTS

#### 3.1. ESSENTIAL INGREDIENTS ( recipe product)

##### INGREDIENT

Pork meat

Flour

Water

Salt

Oil and/or butter

#### 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

*Salmonella spp*

Absent in 25 g.

*Listeria monocytogenes*

Absent in 25 g.

*Escherichia coli* (0157:H7/NM)

Absent in 25 g.

#### Hygiene Parameters

#### MAXIMUM LIMITS

Total coliforms

n=5, c=2, m=10<sup>2</sup> cfu/g, M=10<sup>3</sup> cfu/g

*Staphylococcus aureus*

n=5, c=1, m=10<sup>2</sup> cfu/g, M=5x10<sup>2</sup> cfu/g

### 5. CHEMICAL CRITERIA

#### QUALITY PARAMETER

#### LIMITS

N/A

N/A

### 6. PHYSICAL CRITERIA

#### PARAMETER

#### LIMITS

Storage and Transportation

≤ - 18°C



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Texture	Firm, with flaky pastry
Odour or flavour	Fresh. Free from foreign odours and flavours
Colour	Golden yellow or brown. Pinkish inside
Foreign matter	Free from any foreign material.
Other physical criteria	Free from ice glaze. Free from signs of thawing and refreezing.

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

NUTRITION FACT	AMOUNT PER 100 g OF PRODUCT
Energy	349.8 Kcal
Proteins	11.5 g
Carbohydrates	22.4 g
Fats	23.8 g

#### 8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade polyethylene heat sealed 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 integrity of the primary packages, and withstands the rigor of transport and handling.
Primary packaging Net weight	From 250 g to 500 g.
Warranty at delivery location	4 months

#### 9. LABELLING

See 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"