



# UN RATIONS STANDARD

DATE: 31/08/2018

## BEEF SALAMI FROZEN

ED Nº: 03

CODE: UNSTD-COM 1117

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### 1. PRODUCT NAME

BEEF SALAMI FROZEN

### PRODUCT RISK

LOW MEDIUM HIGH

### 2. DESCRIPTION



Meat product made of ground edible beef meat and beef kidney fat (**no pork ingredients are permitted**), cured and seasoned with spices, cased in a synthetic tripe, cooked and smoked. Product must be frozen. Internal product temperature maintained at -18°C or below at all time after freezing.

### 3. INGREDIENTS (recipe product)

#### 3.1. ESSENTIAL INGREDIENTS

INGREDIENT	PERCENTAGE	
Beef meat	≥ 80%	≥ 75%
Beef kidney fat		≤ 25%
Carbohydrate binders (Flour or starch from grain or potato)	< 10-15%	
Binders (Milk powder, caseinate, egg protein or vegetal protein)		
Salt	< 3%	
Sodium or potassium nitrite	≤ 200 mg/kg total nitrite (expressed as sodium nitrite)	
Potable water		
Sugars	<1%	
Spices	<1%	

#### 3.2. OTHER PERMITTED INGREDIENTS

#### INGREDIENT

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

### 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>E. coli</i> O157:H7/NM	Absent in 25 g.
Hygiene Parameters	MAXIMUM LIMITS
Total coliforms	n=5, c=2, m= 5x10 <sup>2</sup> cfu/g., M=5x10 <sup>2</sup> cfu/g.
<i>Staphylococcus aureus</i>	n=5, c=1, m= 10 <sup>2</sup> cfu/g., M=10 <sup>3</sup> cfu/g.

### 5. CHEMICAL CRITERIA

QUALITY PARAMETER	LIMITS
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Protein  $\geq 14\%$

#### 6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Texture	Firm.
Odour or flavour	Slightly spicy and salty
Colour	From pinkish to brown.
Foreign matter	Free from any foreign material (The product must be subject to metal particle detection)
Other physical criteria	Free from ice glaze. Free from signs of thawing and refreezing.
Storage and Temperature	$\leq -18^{\circ}\text{C}$

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

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	263 Kcal
Proteins	14 g
Carbohydrates	1.9 g
Fats	22.2 g

#### 8. PACKAGING


PARAMETER	LIMITS
Primary packaging	Each piece is cased in synthetic tripe, items should be vacuum packed in 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 1 Kg to 2 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 and Poultry Products.

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- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"