



## UN RATIONS STANDARD

DATE: 31/08/2018

### PORK HAM SMOKED BONELESS FROZEN

ED Nº: 02

CODE: UNSTD-COM 1215

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#### 1. PRODUCT NAME

PORK HAM SMOKED BONELESS FROZEN

#### PRODUCT RISK

LOW

MEDIUM

HIGH

#### 2. DESCRIPTION



Thigh of the pig hind leg that has been cured, heat treated and smoked after removing the skin and fat, bones, detached cartilages, tendons and ligaments. Curing process has been performed by injecting in brine.

#### 3. INGREDIENTS

##### 3.1. ESSENTIAL INGREDIENTS

INGREDIENT	PERCENTAGE
Lean Ham	80%-85%
Salt	< 3%
Sodium or potassium nitrite	≤ 200 mg/kg total nitrite expressed as sodium nitrite
Potable water	

##### 3.2. OTHER PERMITTED INGREDIENTS

INGREDIENT
Sugars
Spices
Food grade gelatine

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>Escherichia coli</i> (0157:H7/NM)	Absent in 25 g.
Hygiene Parameters	MAXIMUM LIMITS
Total coliforms	n=5, c=1, m= 10 <sup>2</sup> cfu/g., M=10 <sup>3</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
Nitrites and nitrates	≤ 200 mg/kg total nitrite (expressed as sodium nitrite)
Meat Protein	≥ 18%

#### 6. PHYSICAL CRITERIA



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PARAMETER	LIMITS
Temperature	≤ - 18°C
Texture	Firm.
Odour or flavour	Fresh. Free from foreign odours and flavours
Colour	Pinkish, not pale.
Foreign matter	Overall bright appearance.
Other physical criteria	Free from any foreign material.
	Free from ice glaze.
	Free from signs of thawing and refreezing.

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

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	120 Kcal
Proteins	17.6 g
Carbohydrates	0 g
Fats	5.1 g

#### 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 the integrity of the primary packages, and withstands the rigor of transport and handling.
Primary packaging Net weight	From 2.5 Kg to 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"
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"