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	BEEF RUMP BONELESS FROZEN	ED Nº: 02
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PRODUCT RISK		
LOW	MEDIUM	HIGH

1. PRODUCT NAME

BEEF RUMP BONELESS FROZEN

2. DESCRIPTION



Steer's or heifer's (young castrate or young female uncalfed up to 24 months of age) meat cut prepared from the hindquarter by a cut commencing at the caudal tip of the *M. tensor fasciae latae* lying over of the knuckle and cutting along the natural seam to the base of the quadriceps group of muscles. A strait cut is made to a point cranial of the acetabulum to the ischiatic lymph node at the dorsal edge of the rump. The loin (cranial ends) is separated by a cut at the lumbo sacral junction in a straight line cranial to the tuber coxae to the ventral portion of the flank. Heavy connective tissue removed. Fat thickness is 3mm maximum. Product must be vacuum packed and deep frozen (internal product temperature maintained at -18°C (-or below at all times after freezing).

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Beef's Rump

3.2. OTHER PERMITTED INGREDIENTS

None

4. MICROBIOLOGICAL CRITERIA

Food Safety Parameters

MAXIMUM LIMITS

Salmonella spp

Absent in 25 g.

Escherichia coli O157:H7/NM

Absent in 65 g.

Hygiene Parameters

MAXIMUM LIMITS

Staphylococcus aureus

n=5, c=2, m= 10² cfu/g., M=10³ cfu/g.

Total coliforms

n=5, c=3, m= 5x10³ cfu/g., M=10⁴ cfu/g.

5. CHEMICAL CRITERIA

QUALITY PARAMETER

LIMITS

N/A

6. PHYSICAL CRITERIA

PARAMETER

LIMITS

Temperature

≤ -18°C

Texture

Firm

Odour or flavour

Free of foreign odours.

Colour

Red. Overall bright appearance


Foreign matter

Free from any visible foreign matter

Other physical criteria

Free from ice glaze.

Free from signs of thawing and refreezing

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7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	145 Kcal
Proteins	21.65 g
Carbohydrates	0 g
Fats	6.5 g

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Vacuum packaged food grade polyethylene heat sealed or equivalent 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	Up to 8 Kg
Warranty at delivery location	4 months

9. LABELLING

- UNSTD-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-02: "UN Product labelling"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"