



	<b>UN RATIONS STANDARD</b>	DATE: 30/11/2013
	<b>PORK SAUSAGES FROZEN</b>	ED Nº: 02
	<b>CODE: UNSTD-COM 1225</b>	Page: 2 of 2

PARAMETER	LIMITS
Temperature	≤ - 18°C
Texture	Firm.
Odour or flavour	Characteristic of pork.
Colour	Pinkish. Overall bright appearance.
Foreign matter	Free from any foreign material including metal.
Other physical criteria	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	299 Kcal
Proteins	12 g
Carbohydrates	2 g
Fats	27 g

#### 8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Vacuum packaged, food grade polyethylene or equivalent packing material that maintains product's both 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 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"
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"