



# UN RATIONS STANDARD

DATE: 01/08/2016

## BEEF STEAK RIBEYE FROZEN

ED N°: 02

CODE: UNSTD-COM 1121

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### 1. PRODUCT NAME

BEEF RIB EYE STEAK BONELESS

### PRODUCT RISK

LOW	MEDIUM	HIGH
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### 2. DESCRIPTION



Steer's or heifer's (young castrate or young female uncalved up to 24 months of age) meat cut prepared from the forequarter and consists of *M. longissimus dorsi* and associated muscles underlying the dorsal aspects of the ribs (from rib 4 to 9). Meat must be sliced in steaks, with fat thickness of 3mm maximum. Each steak must weight from 140 g. to 180gr; bulk layer pack shall not exceed 30 units. 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 rib eye

#### 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= 10<sup>2</sup> cfu/g.,M=10<sup>3</sup>cfu/g.

Total coliforms

n=5, c=3, m= 5x10<sup>3</sup>cfu/g.,M=10<sup>4</sup>cfu/g.

### 5. CHEMICAL CRITERIA

#### QUALITY PARAMETER

#### LIMITS

### 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

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

#### NUTRIENTS

#### AMOUNT PER 100 g OF PRODUCT



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Energy	253 Kcal
Proteins	18.39 g
Carbohydrates	0 g
Fats	19.95 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 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"