



UN RATIONS STANDARD

DATE: 01/08/2016

PORK LOIN BONE-IN FROZEN

ED Nº: 03

CODE: UNSTD-COM 1217

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1. PRODUCT NAME

PORK LOIN BONE-IN FROZEN

PRODUCT RISK

LOW	MEDIUM	HIGH
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2. DESCRIPTION



Loin of hog, barrow or gilt with 50%-55% lean meat. Individually wrapped. Loin – long is the remaining dorsal portion of the carcass side after the removal of the leg shot cut and shoulder picnic and belly. Lumbar fat shall be trimmed to practically free. Diaphragm removed. Chine bone and tenderloin retained.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Pork Loin chops

3.2. OTHER PERMITTED INGREDIENTS

None

4. MICROBIOLOGICAL CRITERIA

Food Safety Parameters

MAXIMUM LIMITS

<i>Salmonella spp</i>	Absent in 25 g.
<i>Listeria monocytogenes</i>	Absent in 25 g.
<i>E. coli</i> O157: H7	Absent in 65g

Hygiene Parameters

MAXIMUM LIMITS

Total plate count	<10 ⁴ cfu/g
Total coliforms	n=5, c=3, m= 5x10 ³ cfu/g, M=10 ⁴ cfu/g

5. CHEMICAL CRITERIA

QUALITY PARAMETER

LIMITS

pH	6 (±0.2)
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6. PHYSICAL CRITERIA

PARAMETER

LIMITS

Temperature	≤ - 18°C
Texture	They shall be of good conformation. The flesh shall be firm and dry Free of protruding or broken bones
Odour or flavour	Free for foreign odours.
Colour	Pinkish (not pale) to red. Overall bright appearance Free of freezer burn.
Foreign matter	Free of obtrusive bloodstains Free from any visible foreign matter or blood clots or bone dust.



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PARAMETER	LIMITS
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	186 Kcal
Proteins	20.28 g
Carbohydrates	0.9 g
Fats	11.04 g

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Individually wrapped, food grade polyethylene heat sealed 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 6 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"