



UN RATIONS STANDARD

DATE: 01/08/2016

PORK NECK WHOLE FROZEN

ED Nº: 03

CODE: UNSTD-COM 1221

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1. PRODUCT NAME

PORK NECK WHOLE FROZEN

PRODUCT RISK

LOW MEDIUM HIGH

2. DESCRIPTION



Whole neck of hog, boneless, barrow or gilt with 80%-85% lean meat, vacuum packed and deep frozen (internal product temperature maintained at -18°C or below at all times after freezing). Individually wrapped. Cut prepared from upper half shoulder, thoracic, cervical vertebrae and the lower half shoulder. All skin is removed.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Pork Neck

3.2. OTHER PERMITTED INGREDIENTS

None

4. MICROBIOLOGICAL CRITERIA

Food Safety Parameters

MAXIMUM LIMITS

Salmonella spp

Absent in 25 g.

Listeria monocytogenes

Absent in 25 g.

Hygiene Parameters

MAXIMUM LIMITS

Total plate count

$< 10^4$ cfu/g.

Total coliforms

$n=5, c=3, m= 5 \times 10^3$ cfu/g., $M=10^4$ cfu/g

5. CHEMICAL CRITERIA

QUALITY PARAMETER

LIMITS

pH

6 (± 0.2)

6. PHYSICAL CRITERIA

PARAMETER

LIMITS

Temperature

$\leq -18^{\circ}\text{C}$

Texture

They shall be of good conformation. The flesh shall be firm and dry.

Odour or flavour

Free from foreign odours.

Colour

Pinkish (not pale) to red. Overall bright appearance

Free of freezer burnt.

Free of obtrusive bloodstains

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| PARAMETER | LIMITS |
|-------------------------|--|
| Foreign matter | Free from any visible foreign matter or blood clots or bone dust. |
| 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 | 237 Kcal |
| Proteins | 18.9 g |
| Carbohydrates | 0 g |
| Fats | 18 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 58-2005: "Code of Hygienic practices for meat"
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"