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|  | UN RATIONS STANDARD | DATE: 01/08/2016 |
| | BEEF CHUCK & BLADE BONELESS FROZEN | ED Nº: 02 |
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1. PRODUCT NAME

BEEF CHUCK & BLADE BONELESS FROZEN

PRODUCT RISK

| | | |
|-----|--------|------|
| LOW | MEDIUM | HIGH |
|-----|--------|------|

2. DESCRIPTION



Steer's or heifer's (young castrate or young female uncalfed up to 24 months of age) meat from the chuck roll or blade cut.

Blade is prepared from a forequarter by following natural seam between the ribs and the scapular *M. latissimus* and *M. trapezius* (overlying muscle) and de *M. serratus ventralis* (underlying muscle). The blade lies caudal to the humerus and below the spine of the scapula and comprises of a large portion of the triceps group

Chuck roll is prepared from a bone-in chuck-square cut. The ventral cutting line is approximately 75 mm from the *M. longissimus dorsi* (eye muscle) and parallel to the vertebral column to the first rib. The *M. rhomboideus* is removed and the *M. subscapularis* (undercut) remains firmly attached. The *M. trapezius* is removed. Fat thickness allowed is 3mm maximum. Individually packed

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 boneless chuck roll and blade

3.2. OTHER PERMITTED INGREDIENTS

None

4. MICROBIOLOGICAL CRITERIA


| Food Safety Parameters | MAXIMUM LIMITS |
|------------------------------------|---|
| <i>Salmonella spp</i> | Absent in 25 g. |
| <i>Escherichia coli</i> 0157:H7/NM | Absent in 65 g. |
| <i>Listeria monocytogenes</i> | Absent in 25 g. |
| Hygiene Parameters | MAXIMUM LIMITS |
| <i>Staphylococcus aureus</i> | n=5, c=2, m= 10 ² cfu/g., M=10 ³ 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 | 5.8 ±0.2 |

6. PHYSICAL CRITERIA

| PARAMETER | LIMITS |
|-----------|--------|
|-----------|--------|

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| | |
|-------------------------|---|
| Temperature | ≤ - 18°C |
| Texture | Firm |
| Odour or flavour | Free for 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 g)

| NUTRIENTS | AMOUNT PER 100 g OF PRODUCT |
|---------------|-----------------------------|
| Energy | 265 Kcal |
| Proteins | 16.98 g |
| Carbohydrates | 0 g |
| Fats | 21.31 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 6 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"