



UN RATIONS STANDARD

DATE: 01/08/2016

PORK LUNCHEON MEAT CANNED

ED Nº: 02

CODE: UNSTD-COM 1219

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1. PRODUCT NAME

PORK LUNCHEON MEAT CANNED

PRODUCT RISK

LOW	MEDIUM	HIGH
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2. DESCRIPTION



Product made with lean comminuted pork meat to which binders and spices have been added, hermetically sealed in cans. Product must meet criteria for commercial sterility.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS (recipe product)

INGREDIENT	PERCENTAGE	
Pork meat	>80%	> 65% lean pork meat/total
Edible fat		< 35% pork fat/total meat
Carbohydrate binders (Flour or starch from grain or potato)	<5%	
Protein binders (milk powder, caseinate, egg protein or vegetal protein)		
Salt	< 3%	
Sodium or potassium nitrite	200 mg/kg total nitrite expressed as sodium nitrite	
Potable water		
Sugars		
Spices		

3.2. OTHER PERMITTED INGREDIENTS

INGREDIENT

For permitted additives: See Codex General Standard for Food Additives (GSFA) Database

4. MICROBIOLOGICAL CRITERIA

Food Safety Parameters

MAXIMUM LIMITS

Clostridium botulinum

Absent in 25 g.

5. CHEMICAL CRITERIA

QUALITY PARAMETER

LIMITS

Protein

≥ 11%

6. PHYSICAL CRITERIA

PARAMETER

LIMITS

Temperature

Ambient.

Texture

Firm.



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Odour or flavour

Slightly spicy and salty.

Colour

From light brown to brown.

Foreign matter

Free from any foreign material including metal.

7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	307 Kcal
Proteins	13 g
Carbohydrates	3 g
Fats	27 g

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Can
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 800g
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"