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|  | UN RATIONS STANDARD | DATE: 30/10/2013 |
| | PORK PIE FROZEN | ED Nº: 02 |
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1. PRODUCT NAME

PORK PIE FROZEN

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Meat pie consisting of roughly chopped cured pork meat and pork jelly sealed in a hot water crust pastry.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS (recipe product)

INGREDIENT

Pork meat

Flour

Water

Salt

Oil and/or butter/pork fat

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

Salmonella spp

Absent in 25 g.

Listeria monocytogenes

Absent in 25 g.

Escherichia coli (0157:H7/NM)

Absent in 25 g.

Hygiene Parameters

MAXIMUM LIMITS

Total coliforms

n=5, c=2, m=10² cfu/g, M=10³ cfu/g

Staphylococcus aureus

n=5, c=1, m=10² cfu/g, M=5x10² cfu/g

5. CHEMICAL CRITERIA

QUALITY PARAMETER

LIMITS

N/A

N/A

| | | |
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6. PHYSICAL CRITERIA

| PARAMETER | LIMITS |
|-------------------------|--|
| Temperature | ≤ - 18°C |
| Texture | Firm and crusty |
| Odour or flavour | Fresh. Free from foreign odours and flavours |
| Colour | Golden yellow or brown. Pinkish inside |
| Foreign matter | Free from any foreign material. |
| Other physical criteria | Free from ice glaze. Free from signs of thawing and refreezing. |

7. NUTRITION FACTS (Approximate values per 100 grams)

| NUTRITION FACT | AMOUNT PER 100 g OF PRODUCT |
|----------------|-----------------------------|
| Energy | 349.8 Kcal |
| Proteins | 11.5 g |
| Carbohydrates | 22.4 g |
| Fats | 23.8 g |

8. PACKAGING

| PARAMETER | LIMITS |
|-------------------------------|---|
| Primary packaging | 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 1 Kg |
| Warranty at delivery location | 4 months |

9. LABELLING

See 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"