

	UN RATIONS STANDARD	DATE: 30/11/2013
	TURKEY BREAST BONELESS FROZEN	ED Nº: 02
	CODE: UNSTD-COM-1229	Page: 1 of 2

1. PRODUCT NAME

TURKEY BREAST BONELESS FROZEN

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Boneless and skinless whole young tom turkey (less than 8 months of age) breast with tenderloin. A “whole breast without back or ribs, with tenderloins” is produced from a bone-in whole breast without back, removing the ribs and wings. The bones and neck skin are also removed.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Turkey breast

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>Sulphite-reducing Clostridium</i>	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
Limit of fluid lost from thawed poultry	< 6%

6. PHYSICAL CRITERIA

PARAMETER

	LIMITS
Temperature	$\leq - 18^\circ\text{C}$
Texture	Shall be of good conformation. The flesh shall be plump
Odour or flavour	Free of foreign odours.
Colour	Overall bright appearance Free of freezer burnt. Only permitted occasional pockmarks due to drying or small areas of clear, pinkish, or reddish-coloured ice.
Foreign matter	Free from any foreign material or fecal contamination. The product must be subject to

	UN RATIONS STANDARD	DATE: 30/11/2013
	TURKEY BREAST BONELESS FROZEN	ED №: 02
	CODE: UNSTD-COM-1229	Page: 2 of 2

PARAMETER	LIMITS
Other physical criteria	metal particle detection) 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	104 Kcal
Proteins	17.07 g
Carbohydrates	0 g
Fats	1.66 g

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Vacuum packaged, food grade polyethylene 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 2 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"