	<b>UN RATIONS STANDARD</b>	DATE: 01/08/2016
	<b>PORK NECK WHOLE FROZEN</b>	ED Nº: 03
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## 1. PRODUCT NAME

PORK NECK WHOLE FROZEN

### PRODUCT RISK

LOW	MEDIUM	HIGH
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## 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<sup>4</sup> cfu/g.

Total coliforms

n=5, c=3, m= 5x10<sup>3</sup> cfu/g., M=10<sup>4</sup> cfu/g

## 5. CHEMICAL CRITERIA

#### QUALITY PARAMETER

#### LIMITS

pH

6 (±0.2)

## 6. PHYSICAL CRITERIA

#### PARAMETER

#### LIMITS

Temperature

≤ - 18°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"