	<b>UN RATIONS STANDARD</b>	DATE: 01/08/2016
	<b>PORK LOIN BONE-IN FROZEN</b>	ED Nº: 03
	<b>CODE: UNSTD-COM 1217</b>	Page: 1 of 2

## 1. PRODUCT NAME

PORK LOIN BONE-IN FROZEN

## 2. DESCRIPTION



Loin of hog, barrow or gilt with 50%-55% lean meat. Individually wrapped. Loin – long is the remaining dorsal portion of the carcass side after the removal of the leg shot cut and shoulder picnic and belly. Lumbar fat shall be trimmed to practically free. Diaphragm removed. Chine bone and tenderloin retained.

PRODUCT RISK		
LOW	MEDIUM	HIGH

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

#### INGREDIENT

Pork Loin chops

### 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.

*E. coli* O157: H7

Absent in 65g

#### 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

Free of protruding or broken bones

Odour or flavour

Free for foreign odours.

Colour


Pinkish (not pale) to red. Overall bright appearance

Free of freezer burn.

Foreign matter

Free of obtrusive bloodstains

Free from any visible foreign matter or blood clots or bone dust.

	<b>UN RATIONS STANDARD</b>	<b>DATE: 01/08/2016</b>
	<b>PORK LOIN BONE-IN FROZEN</b>	<b>ED Nº: 03</b>
	<b>CODE: UNSTD-COM 1217</b>	<b>Page: 2 of 2</b>

PARAMETER	LIMITS
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	186 Kcal
Proteins	20.28 g
Carbohydrates	0.9 g
Fats	11.04 g

#### 8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Individually wrapped, 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 6 Kg.
Warranty at delivery location	4 months

#### 9. LABELLING

- UNSTD-GEN- 02 "UN Product labelling"

#### 10. OTHER REQUIREMENTS

- CODEX CAC/RCP 8 – 2008 (Rev. 3) : "Recommended International Code of Practice for the Processing and Handling of Quick Frozen Foods"
- 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"