

	<b>UN RATIONS STANDARD</b>	DATE: 30/10/2011
	<b>TURKEY WHOLE FROZEN</b>	ED Nº: 01
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### 1. PRODUCT NAME

TURKEY WHOLE FROZEN (Grade A)

PRODUCT RISK		
LOW	MEDIUM	HIGH

### 2. DESCRIPTION



Whole young tom turkeys (less than eight months of age) skin and bones on, without giblets. A “whole bird without giblets” consists of an intact carcass with all parts, including the breast, thighs, drumsticks, wings, back, and abdominal fat. The head, feet and tail are removed.

### 3. INGREDIENTS

#### 3.1. ESSENTIAL INGREDIENTS

INGREDIENT
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Whole Turkey

#### 3.2. OTHER PERMITTED INGREDIENTS

None

### 4. MICROBIOLOGICAL CRITERIA

Food Safety Parameters	MAXIMUM LIMITS
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*Salmonella spp* Absent in 25 g.

*Listeria monocytogenes* Absent in 25 g.

*Sulphite-reducing Clostridium* Absent in 25 g.

Hygiene Parameters	MAXIMUM LIMITS
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Total plate count <math>10^4</math> 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
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Limit of fluid lost from thawed poultry < 6%

### 6. PHYSICAL CRITERIA

PARAMETER	LIMITS
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Temperature  $\leq -18^\circ\text{C}$

Texture They 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, except those that are incidental, small and unobtrusive and not present on the breast or legs. Only permitted occasional pockmarks due to drying or small areas of clear, pinkish, or reddish-coloured ice.

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PARAMETER	LIMITS
	A slight redness is permissible in wing tips and follicles,
Foreign matter	Free from any foreign material, including metal, dirt, blood or fecal contamination.
Others	Free of viscera, trachea, oesophagus, mature reproductive organs, and lungs. There shall be a thin regular layer of fat on the breast, back and thighs. Free of protruding bones or severe contusions. Some small discoloration, contusions or damage is permitted but not in breast or legs. A few small feathers, stubs (quill ends) and hairs (filoplumes) may be present on the breast, legs, rump, footjoints, wing tips and other parts.
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	153.9Kcal
Proteins	20.42 g
Carbohydrates	0 g
Fats	8.02 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	From 6 kg to 8 Kg
Warranty at delivery location	4 months

#### 9. LABELLING

- UNSTD- GEN-02 "UN Product labelling"

#### 10. OTHER REQUIREMENTS

- CODEXCAC/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"