



UN RATIONS STANDARD

DATE: 30/10/2011

PORK SPARE RIBS FROZEN

ED Nº: 01

CODE: UNSTD-COM-1227

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1. PRODUCT NAME

Pork spare ribs frozen

PRODUCT RISK

LOW	MEDIUM	HIGH
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2. DESCRIPTION



Shoulder ribs of hog, barrow or gilt with 50%-55% lean meat. Shoulder ribs are derived from a shoulder outside cut. Marginal trim (*M. pectoralisprofundus* muscle is trimmed retaining underlying flesh). Sternum bone removed.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Pork spare ribs

3.2. OTHER PERMITTED INGREDIENTS

None

4. MICROBIOLOGICAL CRITERIA

Food Safety Parameters

MAXIMUM LIMITS

<i>Salmonella spp</i>	Absent in 25 g.
<i>E. coli</i> O157:H7	Absent in 25 g.
<i>Listeria monocytogenes</i>	Absent in 25 g.

Hygiene Parameters

MAXIMUM LIMITS

Total plate count	<10 ⁴ cfu/g
Total coliforms	n=5, c=3, m= 5x10 ³ cfu/g , M=10 ⁴ cfu/g

5. CHEMICAL CRITERIA

QUALITY PARAMETER

LIMITS

pH	6 (±0.2)
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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 of protruding or broken bones 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.

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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	246 Kcal
Proteins	20.9 g
Carbohydrates	2 g
Fats	17 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 3 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"