	<b>UN RATIONS STANDARD</b>		DATE: 01/08/2016
	<b>GOAT WHOLE FROZEN</b>		ED N°: 02
	<b>CODE: UNSTD-COM 1189</b>		Page: 1 of 2

## 1. PRODUCT NAME

Goat Whole Frozen

## PRODUCT RISK

LOW	MEDIUM	HIGH
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## 2. DESCRIPTION



Whole wether (Capra), a young castrated male having one but not more than two permanent incisors teeth slaughtered following Halal or non Halal system. Weight between 15kg-19kg. Whole Goat, Head, neck and giblets, diaphragm, channel fat, kidney and liver removed. Tenderloin retained. Fat trimmed 6 mm - 9 mm.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

#### INGREDIENT

Whole Goat

### 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 coliforms

n=5, c=3, m=  $5 \times 10^3$  cfu/g., M=  $10^4$  cfu/g.

*Staphylococcus aureus*

n=5, c=1, m=  $10^2$  cfu/g., M=  $10^3$  cfu/g.

## 5. CHEMICAL CRITERIA

#### QUALITY PARAMETER

#### LIMITS

N/A


## 6. PHYSICAL CRITERIA

#### PARAMETER

#### LIMITS

Temperature

$\leq -18^\circ\text{C}$

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PARAMETER	LIMITS
Texture	Firm.
Odour or flavour	Fresh. Free of foreign odours and flavours
Colour	Overall bright appearance.
Foreign matter	Free from any foreign material.
Other physical criteria	Free from ice glaze. Free from signs of thawing and refreezing

## 7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRITION FACT	AMOUNT PER 100 g OF PRODUCT
Energy	113 Kcal
Proteins	19.3 g
Carbohydrates	0 g
Fats	4 g

## 8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Poly lined hessian bags
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	15 kg to 19 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”