



# UN RATIONS STANDARD

DATE: 01/08/2016

## PORK LEG BONELESS FROZEN

ED Nº: 03

CODE: UNSTD-COM 1216

Page: 1 of 2

### 1. PRODUCT NAME

PORK LEG BONELESS FROZEN

#### PRODUCT RISK

LOW	MEDIUM	HIGH
-----	--------	------

### 2. DESCRIPTION



Boneless and skinless leg of hog, barrow or gilt, 80%-90% lean meat. Individually wrapped. Leg long cut (boneless) is separated from the split carcass by a straight cut approximately perpendicular to a line parallel to the vertebral column between the 6<sup>th</sup> and 7<sup>th</sup> lumbar vertebrae and passing through a point immediately anterior to the hip bone (Ilium) and related cartilage. All bones and cartilage shall be removed. The flank and associated flank fat are removed. Skin shall be removed.

### 3. INGREDIENTS

#### 3.1. ESSENTIAL INGREDIENTS

#### INGREDIENT

Boneless pork leg

#### 3.2. OTHER PERMITTED INGREDIENTS

None

### 4. MICROBIOLOGICAL CRITERIA

#### Food Safety Parameters

#### MAXIMUM LIMITS

<i>Salmonella</i> spp	Absent in 25 g.
<i>Listeria monocytogenes</i>	Absent in 25 g.
<i>Escherichia coli</i> (O157:H7/NM)	Absent in 65 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	It shall be of good conformation. The flesh shall be firm. Free of protruding or broken bones
Odour or flavour	Free for foreign odours.
Colour	Pinkish (not pale) or 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.



## UN RATIONS STANDARD

DATE: 01/08/2016

### PORK LEG BONELESS FROZEN

ED Nº: 03

CODE: UNSTD-COM 1216

Page: 2 of 2

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	138Kcal
Proteins	21 g
Carbohydrates	0.9 g
Fats	7.0 g

#### 8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Vacuum packaged, food grade polyethylene 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 8 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"