

	UN RATIONS STANDARD	DATE: 01/08/2016
	LAMB LEG BONE IN FROZEN	ED Nº: 02
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1. PRODUCT NAME

LAMB LEG BONE IN FROZEN

PRODUCT RISK

LOW	MEDIUM	HIGH
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2. DESCRIPTION



Leg of lamb under twelve months of age which does not have any permanent incisors teeth. Leg – Haunch - is prepared from a side by a straight cut through the 6th lumbar vertebrae to a point just clear of the tip of the ilium to the ventral portion of the flap. The lymph node gland (Subiliac) and gland fats situated on the flap are removed. Surface fat trim 3 mm - 6 mm, shank on, flap and butt tenderloin retained, sacrum, leg tendon and channel fat removed.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Lamb's Champ-on

3.2. OTHER PERMITTED INGREDIENTS

None

4. MICROBIOLOGICAL CRITERIA

Food Safety Parameters	MAXIMUM LIMITS
<i>Salmonella spp</i>	Absent in 25 g.
<i>Listeria monocytogenes</i>	Absent in 25 g.
Hygiene Parameters	MAXIMUM LIMITS
Total coliforms	n=5, c=3, m= 5×10^3 cfu/g., M= 10^4 cfu/g.
<i>Staphylococcus aureus</i>	n=5, c=1, m= 10^2 cfu/g., M= 10^3 cfu/g.

5. CHEMICAL CRITERIA

QUALITY PARAMETER	LIMITS
N/A	N/A

6. PHYSICAL CRITERIA

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

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NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	240 Kcal
Proteins	17.9 g
Carbohydrates	0 g
Fats	18.7 g

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Individually wrapped, food grade polyethylene heat sealed 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 5 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"