



UN RATIONS STANDARD

DATE: 01/08/2018

BEEF TOPSIDE BONELESS FROZEN

ED Nº: 02

CODE: UNSTD-COM 1125

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1. PRODUCT NAME

BEEF TOPSIDE BONELESS FROZEN

PRODUCT RISK

LOW MEDIUM HIGH

2. DESCRIPTION



Steer's or heifer's (young castrate or young female uncalved with an age up to 24 months) meat cut prepared from a rump by the removal of the *M. tensor fasciae latae* (tail) by a straight cut at the junction of the *M. gluteus* and the *M. tensor fasciae latae* exposing approximately 25 mm surface of the *M. gluteus medius*, leaving a portion of the *M. tensor fasciae latae* attached to the lateral surface of the top sirloin. Heavy connective tissue removed. Fat thickness 3mm maximum.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Beef's top Sirloin (top butt)

3.2. OTHER PERMITTED INGREDIENTS

None

4. MICROBIOLOGICAL CRITERIA

Food Safety Parameters

MAXIMUM LIMITS

Salmonella spp

Absent in 25 g.

Escherichia coli O157:H7/NM

Absent in 65 g.

Hygiene Parameters

MAXIMUM LIMITS

Staphylococcus aureus

n=5, c=2, m= 10² cfu/g., M=10³cfu/g.

Total coliforms

n=5, c=3, m= 5x10³cfu/g., M=10⁴cfu/g.

5. CHEMICAL CRITERIA

QUALITY PARAMETER

LIMITS

6. PHYSICAL CRITERIA

PARAMETER

LIMITS

Temperature

≤ -18°C

Texture

Firm

Odour or flavour

Free of foreign odours.

Colour

Red. Overall bright appearance

Foreign matter

Free from any visible foreign matter

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

214 Kcal

Proteins

19.92g



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Carbohydrates	0 g
Fats	14.28 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 58-2005: "Code of Hygienic practices for meat"
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"