



UN RATIONS STANDARD

DATE: 30/10/2011

CHICKEN BREAST BONELESS FROZEN

ED Nº: 01

CODE: UNSTD-COM 1128

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PRODUCT RISK

LOW	MEDIUM	HIGH
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1. PRODUCT NAME

CHICKEN BREAST BONELESS FROZEN

2. DESCRIPTION



Boneless and skinless whole young chicken (less than 12 week of age) breast. A “boneless whole breast without tenderloins” is produced from a front half without wings by separating the entire breast from the back by cutting along the junction of the vertebral and sternal ribs. The back, rib meat, tenderloins, neck skin and bones are removed. The boneless whole breast without tenderloins consists of an entire boneless breast without the tenderloins.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Chicken breast

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.
<i>Sulphite-reducing Clostridium</i>	< 5.0 x 10 ¹ cfu/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

Limit of fluid lost from thawed poultry	< 6%
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6. PHYSICAL CRITERIA

PARAMETER

LIMITS

Texture	They shall be of good conformation. The flesh shall be plump
Odour or flavour	Free of foreign odours.
Colour	Overall bright appearance Free of freezer burn. Only permitted occasional pockmarks due to drying or small areas of clear, pinkish, or reddish-coloured ice.
Foreign matter	Free from any foreign material or fecal contamination.

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PARAMETER	LIMITS
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	The product must be subject to metal particle detection.
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
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Energy	112 Kcal
Proteins	21.8 g
Carbohydrates	0 g
Fats	2.8 g

8. PACKAGING

PARAMETER	LIMITS
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Primary packaging	Vacuum packaged, food grade polyethylene or equivalent packing material that maintains product's both organoleptic qualities and sanitary integrity. Able to withstand the rigors of transport and handling.
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Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages, and withstands the rigors of transport and handling.
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Primary packaging net weight	Up to 3 kg.
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Warranty at delivery location	4 months
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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"