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|--|------------------------------|------------------|
|  | <b>UN RATIONS STANDARD</b>   | DATE: 01/08/2016 |
|  | <b>PORK BRATWURST FROZEN</b> | ED Nº: 03        |
|  | <b>CODE: UNSTD-COM 1212</b>  | Page: 1 of 2     |

## 1. PRODUCT NAME

PORK BRATWURST FROZEN



| PRODUCT RISK |        |      |
|--------------|--------|------|
| LOW          | MEDIUM | HIGH |

## 2. DESCRIPTION

Product made with lean comminuted pork meat to which binders and spices have been added, cased in natural tripe or collagen casing. Each sausage must be 125-150 g weight approximately.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS( recipe product)

| INGREDIENT   | PERCENTAGE  |
|--|---|
| Lean pork meat   | >70%  |
| Carbohydrate binders (Flour or starch from grain or potato)              | ≤ 3.5%  |
| Protein binders (Milk powder, caseinate, egg protein or vegetal protein) |   |
| Salt   | < 3%  |
| Sodium or potassium nitrite  | 200 mg/kg total nitrite expressed as sodium nitrite |
| Potable water  |   |
| Sugars   |   |
| Spices   |   |

### 3.2. OTHER INGREDIENTS PERMITTED

| INGREDIENT |
|------------|
|------------|

For other permitted additives: See Codex General Standard for Food Additives (GSFA) Database

## 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> (0157:H7/NM) | Absent in 65 g.   |
| Hygiene Parameters                   | MAXIMUM LIMITS  |
| Total coliforms                      | n=5, c=1, m= 10 <sup>2</sup> cfu/g, M=10 <sup>3</sup> cfu/g |
| <i>Staphylococcus aureus</i>         | n=5, c=1, m= 10 <sup>2</sup> cfu/g, M=10 <sup>3</sup> cfu/g |

## 5. CHEMICAL CRITERIA

| QUALITY PARAMETER | LIMITS |
|-------------------|--------|
| Protein           | ≥ 13%  |

## 6. PHYSICAL CRITERIA

| PARAMETER | LIMITS |
|-----------|--------|
|-----------|--------|

|  |                              |                         |
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|                         |  |
|-------------------------|--|
| Temperature             | ≤ - 18°C   |
| Texture                 | Firm.  |
| Odour or flavour        | Slightly spicy and salty   |
| Colour                  | From light brown to brown.<br>Overall bright appearance.           |
| Foreign matter          | Free from any foreign material including metal                     |
| Other physical criteria | Free from ice glaze.<br>Free from signs of thawing and refreezing. |

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

| NUTRIENTS     | AMOUNT PER 100 g OF PRODUCT |
|---------------|-----------------------------|
| Energy        | 248 Kcal                    |
| Proteins      | 15.6 g                      |
| Carbohydrates | 0.9 g                       |
| Fats          | 20.2g                       |

#### 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 2 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"