



UN RATIONS STANDARD

DATE: 30/10/2011

BEEF TRIPE CLEANED FROZEN

ED N°: 01

CODE: UNSTD-COM 1126

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PRODUCT RISK

LOW	MEDIUM	HIGH
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1. PRODUCT NAME

BEEF TRIPE CLEANED FROZEN

2. DESCRIPTION

Cleaned cow's reticulum (honeycomb and pocket tripe), derived from the rumen, the dark inner layer is removed. The product must be scalded and bleached and split.



3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENTS

Cow's reticulum

3.2. OTHER PERMITTED INGREDIENTS

None

4. MICROBIOLOGICAL CRITERIA

Food Safety Parameters

MAXIMUM LIMITS

Salmonella spp

Absent in 25 g.

Listeria monocytogenes

Absent in 25 g.

5. CHEMICAL CRITERIA

QUALITY PARAMETER

LIMITS

N/A

6. PHYSICAL CRITERIA

PARAMETER

LIMITS

Temperature

≤ - 18°C

Texture

Firm.

Odour or flavour

Fresh. Free from foreign odours

Colour

Whitish or cream colour.

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)

NUTRIENTS

AMOUNT PER 100 g OF PRODUCT



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Energy	85 Kcal
Proteins	12.07 g
Carbohydrates	0 g
Fats	3.69 g

8. PACKAGING

PARAMETER

LIMITS

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.
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 4kg.
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"