



UN RATIONS STANDARD

DATE: 30/10/2011

VEAL LOIN FROZEN

ED Nº: 01

CODE: UNSTD-COM 1231

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1. PRODUCT NAME

VEAL LOIN FROZEN

PRODUCT RISK

LOW	MEDIUM	HIGH
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2. DESCRIPTION



Veal's (bovine not older than 9 months of age) meat cut prepared from the bone-in loin by the removal of all bones and cartilage. Loin consists of the *M. longissimusdorsi* and associated muscles. Growth promoters are not permitted.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Veal's loin

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=10³ cfu/g

Total coliforms

n=5, c=3, m= 5x10³ cfu/g, M=10⁴ cfu/g

5. CHEMICAL CRITERIA

PARAMETER

LIMITS

pH

5.8 (±0.2)

6. PHYSICAL CRITERIA

PARAMETER

LIMITS

Temperature

≤ -18°C

Texture

Firm

Odour or flavour

Free of foreign odours.

Colour

Pinkish. 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)

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NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Calories	163 Kcal
Proteins	18.9 g
Carbohydrates	0 g
Fats	9.14 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 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"