



# UN RATIONS STANDARD

DATE: 01/08/2016

## BEEF SAUSAGES FROZEN

ED N°: 02

CODE: UNSTD-COM 1118

Page: 1 of 2

### 1. PRODUCT NAME

BEEF SAUSAGES FROZEN

### PRODUCT RISK

LOW	MEDIUM	HIGH
-----	--------	------

### 2. DESCRIPTION



Meat product made of comminute edible beef meat and edible fat (**no pork ingredients are permitted**), seasoned with spices, and cased in synthetic tripe. Each sausage must be from 65 to 75 g each +/- 5% weight variation. Product must be deep frozen (internal product temperature maintained at -18°C or below at all times after freezing).

### 3. INGREDIENTS

#### 3.1. ESSENTIAL INGREDIENTS (recipe product)

INGREDIENT	PERCENTAGE	
Beef meat	≥ 80%	≥ 75%
Edible fat		≤ 25%
Carbohydrate binders (Flour or starch from grain or potato)	<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 PERMITTED INGREDIENTS

##### INGREDIENT

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

### 4. MICROBIOLOGICAL CRITERIA

#### Food Safety Parameters

#### MAXIMUM LIMITS

*Salmonella spp*

Absent in 25 g.

*Listeria monocytogenes*

Absent in 25 g.

#### Hygiene Parameters

#### MAXIMUM LIMITS

*Escherichia coli*

n=5, c=2, m= 5x10<sup>1</sup> cfu/g.,M=5x10<sup>2</sup> cfu/g.

*Staphylococcus aureus*

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

≥ 14%

### 6. PHYSICAL CRITERIA

#### PARAMETER

#### LIMITS

Temperature

≤ -18°C



## UN RATIONS STANDARD

DATE: 01/08/2016

### BEEF SAUSAGES FROZEN

ED N°: 02

CODE: UNSTD-COM 1118

Page: 2 of 2

Texture	Firm.
Odour or flavour	Slightly spicy and salty
Colour	From pinkish to brown.
Foreign matter	Free from any foreign material (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
Energy	249 Kcal
Proteins	13.5 g
Carbohydrates	7.5 g
Fats	17 g

#### 8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Cased pieces in synthetic tripe and the items should be vacuum packed in food grade polyethylene heat sealed 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 58-2005: "Code of Hygienic practices for meat"
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"