

	UN RATIONS STANDARD	DATE: 30/11/2013
	PORK SHOULDER BONELESS FROZEN	ED №: 02
	CODE: UNSTD-COM 1226	Page: 1 of 2

1. PRODUCT NAME

Pork shoulder boneless frozen

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Boneless shoulder of hog, barrow or gilt with 70%-80% lean meat. Shoulder upper half and shoulder inside cuts are permitted with removal of all bones, cartilages and skin individually wrapped. Shoulder upper half cut is prepared from a shoulder-square cut. The shoulder upper half is separated from the lower half by a straight cut, approximately perpendicular to the loin and shoulder separation. Shoulder inside cut is prepared form loin-long (blade removed) and the cranial forequarter portion of the loin and removed about the specified rib.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Pork shoulder boneless

3.2. OTHER INGREDIENTS PERMITTED

None

4. MICROBIOLOGICAL CRITERIA

Food Safety Parameters

MAXIMUM LIMITS

Salmonella spp

Absent in 25 g.

Listeria monocytogenes

Absent in 25 g.

E.coli O157:H7

Absent in 65 g.

Hygiene Parameters

MAXIMUM LIMITS

Total plate count

<10⁴ cfu/g

Total coliforms

n=5, c=3, m= 5x10³ cfu/g, M=10⁴ cfu/g

5. CHEMICAL CRITERIA

QUALITY PARAMETER

LIMITS

pH

6 (±0.2)

6. PHYSICAL CRITERIA

PARAMETER

LIMITS

Temperature

≤ - 18°C

Texture

They shall be of good conformation. The flesh shall be firm and dry.

Odour or flavour

Free for foreign odours.

Colour

Pinkish (not pale) to red. Overall bright appearance

Free of freezer burn.

Free of obtrusive bloodstains

Foreign matter

Free from any visible foreign matter or blood clots or bone dust.

	UN RATIONS STANDARD	DATE: 30/11/2013
	PORK SHOULDER BONELESS FROZEN	ED Nº: 02
	CODE: UNSTD-COM 1226	Page: 2 of 2

PARAMETER	LIMITS
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	287 Kcal
Proteins	16.7 g
Carbohydrates	0 g
Fats	23.9 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

See 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"