



UN RATIONS STANDARD

DATE: 01/08/2016

BEEF CHUCK & BLADE BONELESS FROZEN

ED Nº: 02

CODE: UNSTD-COM 1108

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1. PRODUCT NAME

BEEF CHUCK & BLADE BONELESS FROZEN

PRODUCT RISK

LOW MEDIUM HIGH

2. DESCRIPTION



Steer's or heifer's (young castrate or young female uncalved up to 24 months of age) meat from the chuck roll or blade cut.

Blade is prepared from a forequarter by following natural seam between the ribs and the scapular *M. latissimus* and *M. trapezius* (overlying muscle) and de *M. serratus ventralis* (underlying muscle). The blade lies caudal to the humerus and below the spine of the scapula and comprises of a large portion of the triceps group

Chuck roll is prepared from a bone-in chuck-square cut. The ventral cutting line is approximately 75 mm from the *M. longissimus dorsi* (eye muscle) and parallel to the vertebral column to the first rib. The *M. rhomboideus* is removed and the *M. subscapularis* (undercut) remains firmly attached. The *M. trapezius* is removed. Fat thickness allowed is 3mm maximum. Individually packed

Product must be vacuum packed and deep frozen (internal product temperature maintained at -18°C or below at all times after freezing).

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Beef's boneless chuck roll and blade

3.2. OTHER PERMITTED INGREDIENTS

None

4. MICROBIOLOGICAL CRITERIA

Food Safety Parameters

MAXIMUM LIMITS

Salmonella spp

Absent in 25 g.

Escherichia coli 0157:H7/NM

Absent in 65 g.

Listeria monocytogenes

Absent in 25 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

QUALITY PARAMETER

LIMITS

pH

5.8 ±0.2

6. PHYSICAL CRITERIA

PARAMETER

LIMITS



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Temperature	≤ - 18°C
Texture	Firm
Odour or flavour	Free for foreign odours.
Colour	Red. 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 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	265 Kcal
Proteins	16.98 g
Carbohydrates	0 g
Fats	21.31 g

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Vacuum packaged 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 6 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"