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	PORK SALAMI FROZEN	ED Nº: 01
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1. PRODUCT NAME

PORK SALAMI FROZEN

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Cured and air dried pork and beef meat sausage cased in natural tripe and seasoned with spices, mainly white pepper, garlic, wine and various herbs. Case can be treated with edible moulds.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS (recipe product)

INGREDIENT	PERCENTAGE	
Pork and beef meat	>80%	> 65% lean meat/total
Edible fat		< 35% fat/total meat
Carbohydrate binders (Flour or starch from grain or potato)	≤5%	
Protein binders (Milk powder, caseinate, egg protein or vegetal protein)		
Salt	< 3%	
Potable water		
Sugars		
Spices (garlic, herbs, wine and white pepper)		


3.2. OTHER PERMITTED INGREDIENTS

INGREDIENT

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

4. MICROBIOLOGICAL CRITERIA

Food Safety Parameters	MAXIMUM LIMITS
<i>Salmonella spp</i>	Absent in 25 g.
<i>Listeria monocytogenes</i>	Absent in 25 g.
<i>Escherichia coli</i> (0157:H7/NM)	Absent in 25 g.
Hygiene Parameters	MAXIMUM LIMITS
Total coliforms	n=5, c=1, m= 10 ² cfu/g, M=10 ³ cfu/g
<i>Staphylococcus aureus</i>	n=5, c=1, m= 10 ² cfu/g, M=10 ³ cfu/g

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5. CHEMICAL CRITERIA

QUALITY PARAMETER	LIMITS
Protein	≥ 13%

6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Temperature	≤ -18°C
Texture	Firm.
Odour or flavour	Spicy and salty
Colour	From pinkish to red.
Foreign matter	Free from any foreign material including metal.

7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	425 Kcal
Proteins	22 g
Carbohydrates	1 g
Fats	37 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 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"