

	<b>UN RATIONS STANDARD</b>	DATE: 30/10/2011
	<b>LAMB LOIN BONE IN FROZEN</b>	ED Nº: 01
	<b>CODE: UNSTD-COM 1192</b>	Page: 1 of 2

## 1. PRODUCT NAME

LAMB LOIN BONE IN FROZEN

## PRODUCT RISK

LOW	MEDIUM	HIGH
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## 2. DESCRIPTION



Loin of lamb or a hogget (young male or female ovine having one but no more than two permanent incisors teeth). Loin is prepared from a Side by the removal of the Forequarter along the contour of the specified rib and by a cut at right angles severing the thoracic vertebrae. The Leg is removed by a cut parallel to the Forequarter removal line and passing through the junction of lumbar sacral vertebrae to clear the tip of the ilium. The Breast and Flap are removed at the specified distance from the ventral edge of the eye muscle by a cut parallel to the backbone (measured from the cranial end). Eight ribs, diaphragm, kidney and channel fat removed. Surface fat trim level 3 mm – 6 mm.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

#### INGREDIENT

Hogget loin

### 3.2. OTHER PERMITTED INGREDIENTS

None

## 4. MICROBIOLOGICAL CRITERIA

### Food Safety Parameters

### MAXIMUM LIMITS

*Salmonella spp*

Absent in 25 g.

*Listeria monocytogenes*

Absent in 25 g.

### Hygiene Parameters

### MAXIMUM LIMITS

Total coliforms

n=5, c=3, m=  $5 \times 10^3$  cfu/g., M=  $10^4$  cfu/g.

*Staphylococcus aureus*

n=5, c=1, m=  $10^2$  cfu/g., M=  $10^3$  cfu/g.

## 5. CHEMICAL CRITERIA

### QUALITY PARAMETER

### LIMITS

N/A

N/A

## 6. PHYSICAL CRITERIA

### PARAMETER

### LIMITS

Temperature

$\leq -18^\circ\text{C}$

Texture

Firm.

Odour or flavour

Fresh. Free of foreign odours and flavours

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PARAMETER	LIMITS
Colour	Overall bright appearance.
Foreign matter	Free from any foreign material.
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	303 Kcal
Proteins	16.3 g
Carbohydrates	0 g
Fats	25.9 g

#### 8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Individually wrapped, food grade polyethylene heat sealed 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"