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	PORK BACON GAMMON STEAK BONELESS EXTRA LEAN		ED Nº: 01
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1. PRODUCT NAME

PORK BACON GAMMON STEAK BONELESS EXTRA LEAN

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Uncooked extra lean bacon cut of meat coming from the hind leg of the pig; cured in brine under refrigeration for 3 or 4 days (Wiltshire method). Product must be presented as gammon steaks

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Bacon

Potable water

Salt

3.2. OTHER INGREDIENTS PERMITTED

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.

Escherichia coli (0157:H7/NM)

Absent in 65 g.

Hygiene Parameters

MAXIMUM LIMITS

Escherichia coli

n=5, c=2, m= 10^2 cfu/g, M= 5×10^2 cfu/g

Total coliforms

n=5, c=3, m= 5×10^3 cfu/g, M= 10^4 cfu/g

5. CHEMICAL CRITERIA

QUALITY PARAMETER

LIMITS

Fat content

≤ 10%

6. PHYSICAL CRITERIA

PARAMETER

LIMITS

Temperature

≤ - 18°C

Texture


Firm.

Odour or flavour

Free of foreign odours

Colour

Dark red or brown almost without fat veins

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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 grams)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	412 Kcal
Proteins	18.05 g
Carbohydrates	0 g
Fats	37.8 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

- 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"