

	<b>UN RATIONS STANDARD</b>	DATE: 30/10/2011
	<b>PORK LEG BONELESS FROZEN</b>	ED Nº: 01
	<b>CODE: UNSTD-COM 1216</b>	Page: 1 of 2

## 1. PRODUCT NAME

PORK LEG BONELESS FROZEN

PRODUCT RISK		
LOW	MEDIUM	HIGH

## 2. DESCRIPTION



Boneless and skinless leg of hog, barrow or gilt, 50%-55% lean meat. Individually wrapped. Leg long cut (boneless) is separated from the split carcass by a straight cut approximately perpendicular to a line parallel to the vertebral column between the 6<sup>th</sup> and 7<sup>th</sup> lumbar vertebrae and passing through a point immediately anterior to the hip bone (Ilium) and related cartilage. All bones and cartilage shall be removed. The flank and associated flank fat are removed. Skin shall be removed.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

INGREDIENT
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Boneless pork leg

### 3.2. OTHER PERMITTED INGREDIENTS

None

## 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 65 g.

Hygiene Parameters	MAXIMUM LIMITS
Total plate count	<10 <sup>4</sup> cfu/g
Total coliforms	n=5, c=3, m= 5x10 <sup>3</sup> cfu/g, M=10 <sup>4</sup> cfu/g

## 5. CHEMICAL CRITERIA

QUALITY PARAMETER	LIMITS
pH	6 (± 0,2)

## 6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Temperature	≤ - 18°C
Texture	It shall be of good conformation. The flesh shall be firm. Free of protruding or broken bones
Odour or flavour	Free for foreign odours.
Colour	Pinkish (not pale) or red. Overall bright appearance. Free of freezer burn. Free of obtrusive bloodstains

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PARAMETER	LIMITS
Foreign matter	Free from any visible foreign matter or blood clots or bone dust.
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	138Kcal
Proteins	21 g
Carbohydrates	0 g
Fats	5.3 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 8 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"