

	<b>UN RATIONS STANDARD</b>	DATE: 30/10/2011
	<b>BEEF STEAK &amp; KIDNEY PIE FROZEN</b>	ED Nº: 01
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## 1. PRODUCT NAME

BEEF STEAK & KIDNEY PIE FROZEN

## 2. DESCRIPTION



Meat pie consisting of a hot water crust pasty filled with a mixture of ground beef and beef kidney in a thick sauce. The sauce typically consists of beef broth, flavoured with salt, pepper and parsley, onions, and thickened with flour, cornstarch or beurremanié. Each pie must be 250 g.-350 gr; bulk pack shall not exceed 12 units. Product must be frozen (internal product temperature maintained at -18°C or below at all times after freezing).

## PRODUCT RISK

LOW	MEDIUM	HIGH
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## 3. INGREDIENTS( recipe product)

### 3.1. ESSENTIAL INGREDIENTS

#### INGREDIENTS

Beef meat and kidney (70% beef and 30% kidney) shall contain ingredients such as, but not limited to:

Beef broth

Pepper

Onions

Salt

Flour

Oil and/or butter

Water


### 3.2. OTHER PERMITTED INGREDIENTS

#### INGREDIENT

For other 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.
Hygiene Parameters	MAXIMUM LIMITS
Total coliform	n=5, c=2, m= 10 <sup>2</sup> cfu/g.,M=10 <sup>3</sup> cfu/g.
<i>Staphylococcus aureus</i>	n=5, c=1, m= 10 <sup>3</sup> cfu/g.,M=5x10 <sup>3</sup> cfu/g.

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## 5. CHEMICAL CRITERIA

QUALITY PARAMETER	LIMITS
N/A	N/A

## 6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Temperature	-18°C
Odour or flavour	Free from foreign odours
Colour	Golden Yellow or brown Dark brown inside
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	227 Kcal
Proteins	6.7 g
Carbohydrates	22.3 g
Fats	12.3 g

## 8. PACKAGING

PARAMETER	LIMITS
Primary packaging	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 4 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"