

	<b>UN RATIONS STANDARD</b>	DATE: 30/10/2011
	<b>PORK PIE FROZEN</b>	ED Nº: 01
	<b>CODE: UNSTD-COM 1223</b>	Page: 1 of 2

## 1. PRODUCT NAME

PORK PIE FROZEN

PRODUCT RISK		
LOW	MEDIUM	HIGH

## 2. DESCRIPTION



Meat pie consisting of roughly chopped cured pork meat and pork jelly sealed in a hot water crust pastry.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS ( recipe product)

#### INGREDIENT

Pork meat

Flour

Water

Salt

Oil and/or butter

### 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

*Salmonella spp*

Absent in 25 g.

*Listeria monocytogenes*

Absent in 25 g.

*Escherichia coli* (0157:H7/NM)

Absent in 25 g.

#### Hygiene Parameters

#### MAXIMUM LIMITS

Total coliforms

n=5, c=2, m=10<sup>2</sup> cfu/g, M=10<sup>3</sup> cfu/g

*Staphylococcus aureus*

n=5, c=1, m=10<sup>2</sup> cfu/g, M=5x10<sup>2</sup> cfu/g

## 5. CHEMICAL CRITERIA

#### QUALITY PARAMETER

#### LIMITS

N/A

N/A

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## 6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Temperature	≤ - 18°C
Texture	Firm and crusty
Odour or flavour	Fresh. Free from foreign odours and flavours
Colour	Golden yellow or brown. Pinkish 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)

NUTRITION FACT	AMOUNT PER 100 g OF PRODUCT
Energy	349.8 Kcal
Proteins	11.5 g
Carbohydrates	22.4 g
Fats	23.8 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 1 Kg
Warranty at delivery location	4 months

## 9. LABELLING

See 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"