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	PORK HAM SMOKED BONELESS FROZEN	ED Nº: 01
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1. PRODUCT NAME

PORK HAM SMOKED BONELESS FROZEN

PRODUCT RISK

LOW	MEDIUM	HIGH
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2. DESCRIPTION



Thigh of the pig hind leg that has been cured, heat treated and smoked after removing the skin and fat, bones, detached cartilages, tendons and ligaments. Curing process has been performed by injecting in brine.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT	PERCENTAGE
Lean Ham	80%-85%
Salt	< 3%
Sodium or potassium nitrite	200 mg/kg total nitrite expressed as sodium nitrite
Potable water	

3.2. OTHER PERMITTED INGREDIENTS

INGREDIENT
Sugars
Spices
Food grade gelatine


Other permitted additives: See Codex General Standard for Food Additives (GSFA) Database

4. MICROBIOLOGICAL CRITERIA

Food Safety Parameters	MAXIMUM LIMITS
<i>Salmonella</i> spp	Absent in 25 g.
<i>Listeria monocytogenes</i>	Absent in 25 g.
<i>Escherichia coli</i> (0157:H7/NM)	Absent in 25 g.
Hygiene Parameters	MAXIMUM LIMITS
Total coliforms	n=5, c=1, m= 10 ² cfu/g., M=10 ³ cfu/g.
<i>Staphylococcus aureus</i>	n=5, c=1, m= 10 ² cfu/g., M=10 ³ cfu/g.

5. CHEMICAL CRITERIA

QUALITY PARAMETER	LIMITS
Nitrites and nitrates (expressed as sodium nitrite)	200 mg/kg
Meat Protein	≥ 18%

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Meat Protein (fat free) ≥ 16,5%

6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Temperature	≤ - 18°C
Texture	Firm.
Odour or flavour	Fresh. Free from foreign odours and flavours
Colour	Pinkish, not pale. 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	120 Kcal
Proteins	18.4 g
Carbohydrates	0 g
Fats	5.1 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 10 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"