

	<b>UN RATIONS STANDARD</b>	DATE: 30/10/2011
	<b>PORK BRATWURST FROZEN</b>	ED Nº: 01
	<b>CODE: UNSTD-COM 1212</b>	Page: 1 of 2

### 1. PRODUCT NAME

PORK BRATWURST FROZEN

PRODUCT RISK		
LOW	MEDIUM	HIGH

### 2. DESCRIPTION



Product made with lean comminuted pork meat to which binders and spices have been added, cased in natural tripe. Each sausage must be 125 - 150 g weight approximately.

### 3. INGREDIENTS

#### 3.1. ESSENTIAL INGREDIENTS( recipe product)

INGREDIENT	PERCENTAGE
Lean pork meat	>80%
Carbohydrate binders (Flour or starch from grain or potato)	≤ 3,5%
Protein binders (Milk powder, caseinate, egg protein or vegetal protein)	
Salt	< 3%
Sodium or potassium nitrite	200 mg/kg total nitrite expressed as sodium nitrite
Potable water	
Sugars	
Spices	

#### 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
<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 coliforms	n=5, c=1, 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>2</sup> cfu/g, M=10 <sup>3</sup> cfu/g

### 5. CHEMICAL CRITERIA

QUALITY PARAMETER	LIMITS
Protein	≥ 13%

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## 6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Temperature	≤ - 18°C
Texture	Firm.
Odour or flavour	Slightly spicy and salty
Colour	From light brown to brown. Overall bright appearance.
Foreign matter	Free from any foreign material including metal
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	320 Kcal
Proteins	14.3 g
Carbohydrates	2.6 g
Fats	29.2 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 2 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"