

	UN RATIONS STANDARD	DATE: 30/10/2011
	PORK SAUSAGES FROZEN	ED Nº: 01
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1. PRODUCT NAME

PORK SAUSAGES FROZEN

2. DESCRIPTION



Product made of a mixture of pork meat and edible fat that have been comminuted and to which binders and spices have been added, cured and cased in synthetic (collagen) tripe. Product has suffered a heat treatment. Each sausage weight must be 65 to 75 g. each approximately +/- 5% weight variation.

PRODUCT RISK		
LOW	MEDIUM	HIGH

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT	PERCENTAGE	
Pork meat	>80%	50-55% lean meat/total meat
Edible fat		45-50% fat/total meat
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, sugar, spices		

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
<i>Salmonella spp</i>	Absent in 25 g.
<i>Listeria monocytogenes</i>	Absent in 25 g.
<i>Sulphite- reducing Clostridium</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=3, m= 5x10 ³ cfu/g, M=10 ⁴ cfu/g
<i>Staphylococcus aureus</i>	n=5, c=0, m= 10 ² cfu/g , M=10 ³ cfu/g

5. CHEMICAL CRITERIA

QUALITY PARAMETER	LIMITS
Protein	≥ 13%

6. PHYSICAL CRITERIA

PARAMETER	LIMITS
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Temperature	≤ - 18°C
Texture	Firm.
Odour or flavour	Slightly smoked.
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	299 Kcal
Proteins	12 g
Carbohydrates	2 g
Fats	27 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 23-1993 (Rev. 2): "Recommended International code of hygienic practice for low-acid and acidified low-acid canned food"
- 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"