

	UN RATIONS STANDARD	DATE: 30/10/2011
	BEEF TOPSIDE BONELESS FROZEN	ED Nº: 01
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1. PRODUCT NAME

BEEF TOPSIDE BONELESS FROZEN

PRODUCT RISK

LOW	MEDIUM	HIGH
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2. DESCRIPTION



Steer's or heifer's (young castrate or young female uncalfed) meat cut prepared from a rump by the removal of the *M. tensor fasciae latae* (tail) by a straight cut at the junction of the *M. gluteus* and the *M. tensor fasciae latae* exposing approximately 2 mm surface of the *M. gluteus medius*, leaving a portion of the *M. tensor fasciae latae* attached to the lateral surface of the top sirloin. Heavy connective tissue removed. Fat thickness 3mm maximum.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Beef's Top sirloin (top butt)

3.2. OTHER PERMITTED INGREDIENTS

None

4. MICROBIOLOGICAL CRITERIA

Food Safety Parameters	MAXIMUM LIMITS
<i>Salmonella spp</i>	Absent in 25 g.
<i>Escherichia coli</i> O157:H7/NM	Absent in 65 g.
Hygiene Parameters	MAXIMUM LIMITS
<i>Staphylococcus aureus</i>	n=5, c=2, m= 10^2 cfu/g., M= 10^3 cfu/g.
Total coliforms	n=5, c=3, m= 5×10^3 cfu/g., M= 10^4 cfu/g.

5. CHEMICAL CRITERIA

QUALITY PARAMETER	LIMITS
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6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Temperature	$\leq -18^\circ\text{C}$
Texture	Firm
Odour or flavour	Free of foreign odours.
Colour	Red. Overall bright appearance
Foreign matter	Free from any visible foreign matter
Other physical criteria	Free from ice glaze. Free from signs of thawing and refreezing

7. NUTRITION FACTS (Approximate values per 100 grams)

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NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	247 Kcal
Proteins	19.61 g
Carbohydrates	0 g
Fats	18.16 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 8 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"