

	UN RATIONS STANDARD	DATE: 30/10/2011
	TURKEY BREAST BONELESS FROZEN	ED Nº: 01
	CODE: UNSTD-COM-1229	Page: 1 of 2

1. PRODUCT NAME

TURKEY BREAST BONELESS FROZEN

PRODUCT RISK

LOW	MEDIUM	HIGH
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2. DESCRIPTION



Boneless and skinless whole young tom turkey (less than 8 months of age) breast with tenderloin. A “whole breast without back or ribs, with tenderloins” is produced from a bone-in whole breast without back, removing the ribs and wings. The bones and neck skin are also removed.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Turkey breast

3.2. OTHER PERMITTED INGREDIENTS

None

4. MICROBIOLOGICAL CRITERIA

Food Safety Parameters

MAXIMUM LIMITS

Salmonella spp

Absent in 25 g.

Listeria monocytogenes

Absent in 25 g.

Sulphite-reducing Clostridium

Absent in 25 g.

Hygiene Parameters

MAXIMUM LIMITS

Total plate count

$<10^4$ cfu/g.

Total coliforms

$n=5, c=3, m=5 \times 10^3$ cfu/g., $M=10^4$ cfu/g.

5. CHEMICAL CRITERIA

QUALITY PARAMETER

LIMITS

Limit of fluid lost from thawed poultry

< 6%

6. PHYSICAL CRITERIA

PARAMETER

LIMITS

Temperature

$\leq -18^\circ\text{C}$

Texture

They shall be of good conformation. The flesh shall be plump

Odour or flavour

Free of foreign odours.

Colour

Overall bright appearance
Free of freezer burnt. Only permitted occasional pockmarks due to drying or small areas of clear, pinkish, or reddish-coloured ice.

Foreign matter

Free from any foreign material or fecal contamination. The product must be subject to

	UN RATIONS STANDARD		DATE: 30/10/2011
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	CODE: UNSTD-COM-1229		Page: 2 of 2

PARAMETER	LIMITS
	metal particle detection)
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	104 Kcal
Proteins	17.07 g
Carbohydrates	0 g
Fats	1.66 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 1 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"