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1. PRODUCT NAME

BEEF CORNED CANNED

2. DESCRIPTION



Brine-cured boneless beef meat made from finely minced corned beef in a small amount of gelatine. Product is hermetically sealed in cans and must meet criteria for commercial sterility.

PRODUCT RISK		
LOW	MEDIUM	HIGH

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS(recipe product)

INGREDIENTS

Beef meat

Gelatine

Sodium or potassium nitrite See Codex General Standard for Food Additives (GSFA) Database)

Potable water

Salt

3.2. OTHER PERMITTED INGREDIENTS

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>Clostridium botulinum</i>	Absent in 25 g.
<i>Clostridium perfringens</i>	Absent in 25 g.
Hygiene Parameters	MAXIMUM LIMITS
<i>Enterobacteriaceae</i> (after a 30°C pre incubation for 14 days)	n=5, c=2, m= 0 cfu/g.,M=5 cfu/g.

5. CHEMICAL CRITERIA

QUALITY PARAMETER	LIMITS
Protein	≥ 21%

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6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Temperature	Ambient
Odour or flavour	Free from foreign odours
Colour	Reddish
Foreign matter	Free from any foreign material

7. NUTRITION FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	250 Kcal
Proteins	27.1 g
Carbohydrates	0 g
Fats	14.9 g

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Can (food grade). Corrugated paper box or packing that protects integrity of the primary packages, and withstands the rigors of transport and handling.
Secondary packaging	
Primary packaging net weight	Up to 1kg.
Warranty at delivery location	4 months

9. LABELLING

- UNSTD-GEN-02: "UN Product labelling"

10. OTHER REQUIREMENTS

- CODEX CAC/RCP 58-2005: "Code of Hygienic practices for meat"
- CODEX CAC/RCP 23-1993 (Rev. 2): "Recommended International code of hygienic practice for low-acid and acidified low-acid canned food"
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"