

	<b>UN RATIONS STANDARD</b>	DATE: 30/10/2011
	<b>PORK PEPPERONI FROZEN</b>	ED Nº: 01
	<b>CODE: UNSTD-COM 1222</b>	Page: 1 of 2

## 1. PRODUCT NAME

PORK PEPPERONI FROZEN

PRODUCT RISK		
LOW	MEDIUM	HIGH

## 2. DESCRIPTION



Cured and air dried pork and beef meat sausage cased in natural tripe and seasoned with spices. Product similar to salami but with a higher level of piquancy or spiciness.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS ( recipe product)

INGREDIENT	PERCENTAGE	
Beef and pork meat	>80%	> 65% lean pork meat/total
Edible fat		< 35% pork fat/total meat
Carbohydrate binders (Flour or starch from grain or potato)	< 5%	
Protein binders (Milk powder, caseinate, egg protein or vegetal protein)		
Salt	< 3%	
Potable water		
Sugars		
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>Escherichia coli</i> (0157:H7/NM)	Absent in 25 g.
Hygiene Parameters	MAXIMUM LIMITS
<i>Escherichia coli</i>	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
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Protein  $\geq 13\%$

## 6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Temperature	$\leq -18^{\circ}\text{C}$
Texture	Firm.
Odour or flavour	Strongly spicy and salty
Colour	From reddish to brown.
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	445.20 Kcal
Proteins	20.4 g
Carbohydrates	0 g
Fats	40.4 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"