

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

BEEF STEAK RIBEYE FROZEN

PRODUCT RISK

LOW	MEDIUM	HIGH
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2. DESCRIPTION



freezing).

Steer's or heifer's (young castrate or young female uncalved) meat cut prepared from the forequarter and consists of *M. longissimusdorsi* and associated muscles underlying the dorsal aspects of the ribs (from rib 4 to 9). Meat must be sliced in steaks. Fat thickness 3mm maximum. Each steak must weight from 140g. to 180gr; bulk layer pack shall not exceed 30 units. Product must be vacuum packed and deep frozen (internal product temperature maintained at -18°C or below at all times after

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Beef's cube roll steaks

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= 5x10 ³ cfu/g., M=10 ⁴ cfu/g.

5. CHEMICAL CRITERIA

QUALITY PARAMETER	LIMITS
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6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Temperature	≤ -18°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

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7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	274 Kcal
Proteins	20.56 g
Carbohydrates	0 g
Fats	11.9 g

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Vacuum packaged food grade polyethylene heat sealed 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 5 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"